On the Road to Yellowstone

Favorite Recipes of Wapiti Valley

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First Wapiti School—May 1910

Left to Right: Mrs. June Hale Brundage, Vera Wagoner, Bill Leabold, Don Wagoner, Leonard Morris, Herschal Green, "Beans" Wagoner

This cookbook is produced by the Parent Teacher Group in Wapiti, Wyoming, to benefit school projects. Many thanks to the Wapiti Women's Club, for the loan of their North Fork Nibbles cookbook recipes. Park County Historical Society's Jeannie Cook, Lynn Johnson Houze and Carmella Conning made history come alive for us. Extra special thanks for contributions from descendants of those who attended the first Wapiti School: Carol McKnight, Carl Johnston, Peggy Fowler, and Donald and Marjorie Brundage Cain.

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This Is Wapiti School

Imagine riding to school on the same horse as your friend, your dinner pail and little brother in tow, sometimes in sub-freezing weather. And think what it would be like to live with another family during the school year because your house was too far to go every day. That's what some of the first Wapiti School kids did, in 1910. And it was Miss Hale, their teacher, who lived with the Wagoner family, in order to teach at the first Wapiti School.

Billy Leabold, age 13, and Leonard Morris, age 6, rode double on horseback, with Billy in the saddle, and Leonard behind. Leonard's mother would pin a pillow inside Leonard's overalls in the morning; Miss Hale replacing it for the ride home. That first year, the kids attended school only sixty days. Compare that with today's 180-day school year!

Their school was an 8' x 10' tent, whose heating system consisted of a round heater stove, a pile of cedar chunks and an ax. Reading, writing, arithmetic and firewood chopping duty filled the school day, along with weekly 20-minute instruction on the humane treatment of animals. At noon, students placed their dinner pails in the center of the big table for everyone to share.

Returning from infrequent trips into Cody, neighbors always brought special treats to inspire and reward the hardworking scholars. The end of school celebration found students, their families and friends heading up to Elk Fork, 10 miles west, for a program and picnic. In the summer of 1911, a one-room schoolhouse was built for students to attend kindergarten through 8th grades.

By 1940, some 40 students were enrolled. They went to school from 9 to 4, each day beginning with a health inspection. A new rule stated that "anyone who came to school with dirty nails and unbrushed teeth had to sit in a corner for the rest of the day. All thought it was a good idea, but they quickly ran out of corners."

Although a dozen one-room schools once existed in the Cody area, economics has forced consolidation with the larger town schools. Much has changed over the years, but certain traditions are still very much honored. Wapiti neighbors and teaching staff remain committed to the importance of rural education for their children, and work tirelessly with the School Board and the Wyoming State Legislature to provide it. Members of the Wapiti Women's Club raise funds for everything from books to college scholarships; the Wapiti Volunteer Fire Department stands ever ready to supply necessary equipment; parents involve themselves on a daily basis, teaching enrichment courses, serving hot lunches, performing secretarial duties, working with students, and fundraising. Generous private donations have set a firm and steady educational course for Wapiti School well into the next millennium.

And, for the last day of school celebration, everyone in the Wapiti community still gathers at one of Wapiti Valley's beautiful campgrounds. There, they enjoy delicious potluck picnic fare and celebrate scholarship, sportsmanship and friendship. Drop by our school and visit us anytime. We can always add new friends to list that began in 1910.

Wapiti School Today
Photo of 1996-97 students and staff

Front row (left to right): Eric Gambill, Jeremiah Burkart, Hank Williams, Josh Huddleston, Tyler Johnson, Garrett King, Robby Coe, Tad Denning, Danny Donahue, Michelle Felts, Amanda Soule
Row 2: Joshua Gambill, Crystal Corrigan, Sara Lowrey, Carolyn Williams, Rebecca Soule, Jessica Barnhart, Elisha Lopez, Hubbard Coe, Dion Campbell
Row 3: P.J. Calkin, Rodney Corrigan, Jim Saylor, Nicole Alvarado, Mark Burkart, Mollie Nace, Laura Paul, Jesse Calkin
Row 4: Coleman Mummery, Richie Schottler, Susan Burkart, Dustine Ruggles, Gilbert Lowrey, Luke Burkart, Caitlin Schreiner, Nikki Denning, Lee Lowrey
Row 5: Mr. Peterman, Mrs. Catterton, Mrs. Farmer, Mrs. Collins, Mrs. Emmerich, Mrs. Downen

Not in Photo: Greer McGee, Robin Schottler, Christy Simmons, Emily Simmons, Kendra Meyers

Outwitted
by Edwin Markham

He drew a circle that shut me out –
Heretic, rebel, a thing to flout.
But Love and I had the wits to win:
We drew a circle that took him in!

The Reading Mother
by Strickland Gillilan

I had a mother who read to me
Sagas of pirates who scoured the sea.
Cutlasses clenched in their yellow teeth
Blackbirds "stowed in the hold beneath."

I had a mother who read me lays
of ancient and gallant and golden days.
Stories of Marmion and Ivanhoe,
Which every boy has the right to know.

I had a mother who read me tales
of Celert the Hound of the Hills of Wales.
True to his trust all his tragic death,
faithfulness blent with his final breath.

I had a mother who read to me the things
that wholesome life to the boy's heart brings.
Stories that stir with an upward touch –
Oh, that each mother of boys were such!

You may have tangible wealth untold;
caskets of jewels and coffers of gold.
Richer than I you never can be;
I had a mother who read to me.

Laundry List for Life
by United States Senator Alan Simpson and his wife, Ann

All of us are worth something.

To do a thing, be at it.

Love is not enough – but it sure helps.

All of the important decisions of life will be made on the basis of insufficient data.

Don't go looking for trouble.

We are responsible for everything we do.

You can run, but you cannot hide.

All significant battles are waged within yourself.

The difference between hope and despair is a good night's sleep.

You are free to do whatever you like.
You need only face the consequences.

And what do you know for sure, anyway?

Learn to forgive yourself, again and again and again. Humor will help you do that.

Always scrap for what you believe.

You who travel the high road of humility will not be troubled by heavy traffic.

A child that is loved has a thousand names. Suzuki Proverb

Four attractions along the road to Yellowstone, not all shown in our book, are listed in the National Register of Historic Places: Buffalo Bill Dam, Wapiti Ranger Station, Mummy Cave and Pahaska Tepee. We invite you to take a drive along one of America's most famous roads, and experience a valley whose history is as rich and colorful as the soil that produces its minerals, crops and livestock, and nurtures its children.

TABLE OF CONTENTS

Appetizers, Beverages & Dips 1

Bread & Rolls 19

Cakes, Cookies & Candy 39

Main Dishes & Casseroles 63

Meat, Poultry & Seafood 85

Pies, Pastries & Desserts 107

Soups, Salads & Vegetables 129

Miscellaneous 165

Index

Meat & Measuring Charts

Household Hints

1924 — The Scout statue, by artist Gertrude Vanderbilt Whitney, is Cody Country's best known symbol. It arrived in Cody July 2, 1924, and was dedicated two days later, on July 4, during part of the Cody Stampede festivities. The artist, when very young, had met Buffalo Bill, a close friend of her father's, during one of his Wild West Shows in New York. She'd wanted to draw horses. What child hasn't? Her love of the West grew, as did her artistic talents. Some time after Buffalo Bill's death in January, 1917, the Buffalo Bill Memorial Association commissioned her to create the statue, with $500. Though that was very little money for work of that magnitude, Mrs. Whitney's sheer love of the west and respect for Buffalo Bill spurred her on to create the Buffalo Bill American Association, which funded the rest of her project.

Appetizers, Beverages and Dips

ASPARAGUS ROLL-UPS — **Katie Curtis**

Ham, sliced medium
Asparagus spears, canned, drained
8 oz. cream cheese, softened

Spread slices of ham with cream cheese. Put asparagus spear on each slice and roll-up starting at one end. Cut crosswise (like cinnamon rolls) into bite-size pieces. Place on serving platter.

BEAN DIP — **Lynn Lowrey**

2 pkgs. cream cheese
1 lb. cheddar cheese, shredded
1 can diced green chilis
1 can diced olives
1 can chili beans

Spread cream cheese in 9x13 inch pan- then spread can of chili beans, and can of diced green chilis. Cover with cheddar cheese, top with olives. Bake at 350 until cheese melts. Serve with chips or crackers.

BRIE TART — **The Schreiner Family**

8 inch unbaked pie shell
1/8 tsp. saffron
1/2 tsp. brown sugar
3 eggs, lightly beaten
1/4 tsp. powdered ginger
1/2 lb. Brie cheese
1/2 C. heavy cream
Salt

Bake pie shell at 425 for 10 minutes. Let cool. Remove rind from Brie. (Grate rind of brie and sprinkle on crust before filling for a stronger cheese flavor.) Combine brie with remaining ingredients in a blender or beat together. Add salt to taste; the amount depends on the age of the brie. Mixture should be smooth. Pour into cooled pie shell. Bake at 350 for 30 to 40 minutes or until set and brown on top.

Thoughtful words and loving deeds help fill empty lives.

COWBOY CAVIAR

Pru Baratto Lolich
Coleman's grandma

2 T. red wine vinegar
1 tsp. hot sauce
1 clove garlic-minced
1 15 oz. can black-eyed peas
2/3 C. thin sliced green onions
1/2 lb. roma tomatoes
1 bag tortilla chips OR
2 C. fine shredded cabbage
2 tsp. salad oil
1/8 tsp. pepper
1 firm ripe avocado
1 11 oz. can corn kernels
2/3 C. chopped cilantro
Salsa to taste - optional

Mix vinegar, hot sauce, oil, garlic, and pepper in a bowl. Peel, pit, and cut avocado into small (kernel size) cubes. Add to vinegar mixture and gently mix to coat avocado. Drain and rinse peas and corn. Add peas, corn, onions, and tomatoes to avocado. Mix gently to coat. Add salt to taste. Add salsa to give more "juice" if using as a dip with chips, OR add cabbage and mix as slaw.

CHEESE BALL I

Carol Dube

2 8 oz. pkgs. cream cheese
2 C. chopped pecans
1/4 C. chopped onion
1 81/2 oz. can crushed pineapple, drained
1/3 C. chopped green peppers
1 T. seasoning salt

Soften cheese and add all ingredients (except 1 C. pecans). Form into one large ball or 3 small balls and roll in remaining cup of chopped pecans. Wrap in plastic wrap until ready to use.

SUPER CHEESE STRAWS

Claudia Schroeder

1/2 C. butter or margarine, softened
1/2 C. shortening
1/8 tsp. cayenne pepper
4 C. sharp cheddar cheese, grated finely
2 1/2 C. flour
1 tsp. salt
1 tsp. dry mustard

With electric mixer at medium to high speed, cream butter, and shortening until soft. Add cheese; mix well. Sift flour, salt, mustard, and cayenne together; add in 3 additions; mix well after each addition. Spoon onto baking pan or use a cake decorator and bake 10 to 12 minutes at 350. Makes 8 to 9 dozen straws.

HOT COCOA MIX

Campbell Boys

10 2/3 C. dry milk powder
6 oz. non-dairy coffee creamer
1 lb. Nestle's Quick
1/3 C. powdered sugar

Mix the ingredients in a large bowl and store in covered container. To prepare hot cocoa, mix 1/2 C. of mix with 1 C. of hot water.

COCKTAIL MEATBALLS

Carol Dube

1/2 med. onion, chopped
1/2 tsp. salt
1/4 tsp. pepper
1 T. worcestershire sauce
1 lb ground beef
1/2 C. rolled oats
1 egg

Mix all ingredients well. Shape into meatballs. Put in heated fry pan and cook until browned on all sides. Makes about 12 meatballs.

SAUCE:
1 C. tomato sauce
2 T. hot mustard
1/4 C. brown sugar, packed

Put all ingredients in a pan and cook slowly, 30 minutes. Pour over meatballs, makes about 1 C. sauce.

CRAB WON TONS

Marianne Gambil

1 8 oz. pkg. cream cheese
1 6 oz. pkg. frozen crabmeat
Won ton skins

SAUCE:
1 C. sugar
1/2 C wine vinegar
1 T. finely diced green pepper
1 T. finely diced pimento
1/2 C. water
1 tsp. white pepper
2 T. cornstarch

Mix cream cheese and crab. Place 1 tsp. of mixture in middle on Wonton skins and fold like an envelope. Fry in hot oil on both sides. Serve hot with sauce.
Sauce: Combine all ingredients and cook over low heat until thick. Stir constantly, simmer 5 minutes,

WEDNESDAY'S FROSTY'S — **Campbell Boys**

1 C. milk
1/2 C. Nestle's Quik
3 C. softened ice cream

Put ice cream in refrigerator for 1 hour to soften (this is very important). Then place all ingredients in the blender just until blended. NOTE: this recipe is from the "recipe detective".

GLAZED BRIE — **Berma Beal**

1/2 C. firmly packed brown sugar
14 oz. Brie cheese round
1 pear, cut into wedges
1/2 C. broken walnuts (or pecans, almonds, macadamias)
2 T. brandy (or whiskey)
1 apple, cut into wedges
1 pkg. crackers

In a small mixing bowl or a wide-mouthed jar, combine sugar, nuts and brandy. Cover and chill up to 1 week. Prepare in oven as directed below; serve with fruit and crackers. Place cheese on a large round oven-proof platter or a 9 inch pie plate. Bake in a 500 degree oven for 4 to 5 minutes until cheese is slightly softened. Sprinkle sugar mixture over top; bake 2 to 3 minutes more, or until sugar is melted and cheese is heated through, but not melted.

HOT BUTTERED RUM — **Greg Erwin**

2/3 C. apple cider
1 (1 inch) stick cinnamon
1 tsp. butter
1 T. packed brown sugar
1 1/2 oz. rum
Dash of ground nutmeg

Stir cider and brown sugar in large mug or cup. Add cinnamon stick. Microwave at high until cider boils 2 to 2 1/2 minutes. Stir in rum. Top with butter and ground nutmeg.

ORANGE JULIUS — **Campbell Boys**

1 C. orange juice
1/2 C. milk
1 tsp. vanilla
1/4 C. sugar
1 to 1 1/2 C. ice cubes

Mix all ingredients in blender and blend until mushy or daiquiri consistency.

QUICK PIZZA DIP — **Cathy Erwin**

1 8 oz. cream cheese, softened
1 tsp. Italian seasoning
1/2 C. pizza sauce
2 C. mozzarella cheese
2 T. each green and red pepper

Beat cream cheese and Italian seasoning with electric mixer on medium speed until well blended. Heat oven to 350. Spread on bottom of 9 inch pie plate. Top with 1 C. mozzarella cheese, pizza sauce, the additional 1 C. mozzarella and green and red peppers. Bake 15 to 20 minutes or until mixture is thoroughly heated and cheese is melted. Serve with breadsticks.

SMOKED HERRING SPREAD — **Una Moquin**

2 cans smoked herring
2 T. onion, chopped
1 T. worcestershire sauce
1/2 tsp. garlic salt
Mayonnaise

Mix all ingredients together, using mayonnaise until mixture is of desired consistency for spreading on crackers or Melba toast, etc.

TINY MEAT BALLS — **Susan W. Eiser**

2 lbs. ground chuck
1 pkg. Schilling Meatloaf Mix
2- 10 1/2 oz. Franco American Beef Gravy
2 beaten eggs
1 tsp. parsley flakes
3/4 C. Italian bread crumbs

Mix all ingredients (except gravy) in a bowl. Roll into small balls. Bake on broiler rack 12 to 15 minutes. (or until done) at 350. Put meatballs into the gravy and heat through. Serve in fondue pot or chafing dish.

If you tell the truth,
you never have to remember what you said.

PORK AND SHRIMP WON TONS — **Karen Campbell**

1 lb ground pork
1 T. oil
1 clove garlic, minced
1/2 C. chopped water chestnuts
2 T. soy sauce
1/2 C. celery, finely chopped
1 beaten egg
2 pkgs. won ton wrappers
Deep Fryer
1 C. chopped fresh mushrooms
1/4 C shredded carrots
2 C. shredded cabbage
1 - 4 1/2 oz. can tiny shrimp
1/2 tsp. sugar
1/2 C. onion, finely chopped
1 T. dry sherry

In skillet, stir-fry pork and garlic in oil until meat is browned. Drain off fat. Prepare vegetables (I put cabbage, carrots, water chestnuts, mushrooms through my salad shooter). Put all the vegetables in skillet and stir fry. Drain shrimp and chop up. Place in bowl with egg, soy sauce, sherry, sugar and 1/4 tsp. salt. Mix well and set aside. Return meat to skillet with vegetables and stir fry a minute or 2 more. Add to shrimp mixture and mix well. Set aside until cool enough to handle. Place 1/2 to 1 tsp. of meat mixture in each won ton wrapper and fold according to package. Then fry until golden brown in hot oil and drain. Serve with a variety of sauces, sweet and sour, hot or sweet mustard, plum sauce, etc.

CHRISTMAS PUNCH — **Ann Earl**
Dion's Grandma

1 lg. can frozen orange juice
3 cans cold water
1 46 oz. can Hawaiian punch
1 2-liter 7-UP
1 lg. can frozen lemonade
3 cans cold water
1 46 oz. can pineapple juice

Mix all together and serve cold

FANCY FRANKS — **Dave Rackleff**

1 6 oz. jar prepared mustard
1 10 oz. jar currant jelly
2 pkgs. cocktail wieners or reg. wieners cut into 1/4's

Mix mustard and jelly in saucepan and place on low heat. Add wieners to sauce and cook until hot through.

SASSAFRAS TEA — **June Naff**

4 C. water
6 pieces of sassafras root, 4" long or 1 C. chips
1/2 C. honey, raw is best

Rinse the roots with water until all the dirt is off. Place into a pot, pour the water over the roots and bring to a boil. After reaching a boil, turn down the heat, letting the tea steam. Add honey and let it cook for 30 minutes. Then serve. NOTE: roots must be dried before using.

MUSHROOM-BACON PATE — **Karen Campbell**

1/2 C. canned mushrooms, chopped
1/4 C. snipped parsley
2 T. lemon juice
1/3 C. creamy peanut butter
Dash of bottled hot sauce
4 slices bacon, cooked crisp, crumbled
1/4 C. green pepper, chopped
2 T. butter
1 8 oz. cream cheese, softened
1 tsp. worcestershire sauce
1/4 C. chopped peanuts

Cook mushrooms, onions and parsley in butter for 5 minutes. Stir in lemon juice and remove from heat. In bowl, beat together cream cheese, peanut butter, worcestershire sauce and hot pepper sauce until fluffy. Stir in mushroom mixture and chill for 1/2 to 1 hour. Shape into a ball. Then roll in the chopped peanuts and crumbled bacon to coat. Serve with crackers.

HOT NACHO DIP — **Campbell Boys**

1 qt. tomatoes
1 4 oz. can green chilies, diced
2 lbs. Velveeta cheese
1 med. onion, chopped
10 pieces or 2 whole jalapeno peppers

Chop jalapeno peppers, Cook all ingredients except cheese. Simmer about 1 hour until thickened. Then add cheese to melt. Keep warm in crock pot. Serve with nacho chips.

MULLED CIDER — **Ann Earl**

8 cinnamon sticks, broken into pieces
2 whole nutmegs, crushed
1/3 C. whole cloves
1/3 C. minced dried orange zest
1/4 C. whole allspice
Apple Cider

In a large bowl, combine all the ingredients. Tie 1 tablespoon batches of the mix in small cheese cloth or muslin bags and tie the bags with string. The cider mix can be made ahead and kept indefinitely in a tea tin. One bag flavors 1 quart of apple cider. Simmer slowly, covered, for 20 minutes. Can add 1/4 cup dark rum, if desired, and simmer for 5 minutes more. Discard bag and serve with a cinnamon stick in each cup.

OYSTER CRACKER SNACKS I — **Deb Carlton, Blackwater Lodge**

1 pkg. oyster crackers
1/2 tsp. dill weed
1/2 C. Orville Redenbacher Butter Oil
1 tsp. dry ranch dressing
1/2 tsp. lemon pepper

Put in bowl and toss like a salad. Let set a few hours. Excellent for Football Games.

CHEESE BALL II — **Deb Carlton, Blackwater Lodge**

2 8 oz. cream cheese, softened
3 T. onion, minced
3 T. chopped pimento
1 10 oz. cheddar cheese, grated
3 T. green pepper, minced
5 drops Tabasco sauce

Cream together and shape in ball. Roll in chopped nuts. Refrigerate.

LAYERED DIP — **Mary Lou Moon**

1 lb. ground beef
1 16 oz. jar thick and chunky salsa
1 can refried beans
1 envelope mild taco seasoning mix
2 C. cheddar cheese, shredded

In skillet brown ground beef, sprinkle seasoning mix over the top and stir in. Add salsa and stir. Cool. Spread beans on an oven-proof platter. Top with the ground beef mixture. Sprinkle cheese on top. Can be refrigerated at this point. Place in 350 oven for 20 minutes. Surround with tortilla chips and serve.

SHRIMP FONDUE — **Berma Beal**

4 oz. cream cheese
1/2 C. sour cream
1 1/2 tsp. horseradish
1 10 3/4 oz. can cream of shrimp soup
1/4 tsp. worcestershire sauce
1 loaf French bread, cubed and toasted

Heat cream cheese until soft; blending in remaining ingredients. Keep hot in chafing dish. Dip toasted french bread cubes into sauce.

FARMHOUSE BARBECUE MUFFINS — **Mary Lou Moon**

1 tube refrigerated buttermilk biscuits (grand style)
1/2 C. ketchup
1 T. cider vinegar
1 C. cheddar cheese, shredded
1 lb. lean ground beef
3 T. brown sugar
1/2 tsp. chili powder

Separate dough. Divide each biscuit in half. Flatten dough and press into the bottom and up the sides of a greased muffin cup; set aside. In a skillet, brown ground beef, drain. In a small bowl, mix ketchup, brown sugar, vinegar and chili powder; Stir until smooth. Add to meat and mix well. Divide the meat mixture among biscuit lined muffins cups. Sprinkle with cheese. Bake at 375 for 18 to 20 minutes or until golden brown. Cool for 5 minutes before removing from tin and serving.

HOT ARTICHOKE DIP — **Berma Beal**
Roberta Way Mackin

1 14 oz. can artichoke hearts, drained
8 oz. cream cheese, softened
1/2 tsp. dried dill weed
1 C. freshly grated parmesan cheese
1/2 C. mayonnaise
1/4 tsp. minced garlic

Coarsely chop artichokes. Mix all ingredients together. Spread in microwave-proof dish. Heat on high until hot and bubbly. Serve immediately with bread sticks. May also be served without baking, at room temperature, or cold.
OR:
Spoon artichoke mixture into fresh mushroom caps about 3 pounds, wiped clean. Brush edges of caps with melted butter and place on baking sheet. Bake in 400 degree oven about 15 minutes. Serve immediately.
NOTE: This one is so good we received it twice!

SPANISH SANDWICH APPETIZERS **Berma Beal**

1/4 C. olive oil
2 green chilies, chopped
1 4 oz. can green olives, chopped
1/2 C. tomato sauce
6 English muffins, split and toasted
1/2 lb. cheddar cheese, grated
2 hard-cooked eggs, chopped
1 T. vinegar
3 green onions, including tops

Preheat oven to 400. Combine all ingredients, except muffins. Spread on cut side of toasted English muffin halves. Heat in oven for 5 minutes, until cheese is melted.

ROLLED ROAST BEEF **Mary Lou Moon**

Filling:
2 T. prepared horseradish
1 8 oz. cream cheese, softened
1 T. Dijon-style mustard
2 lbs sliced deli Italian Roast Beef (have sliced a little thicker than the usual thin sandwich cut)

Beat ingredients for filling in small mixer bowl, until fluffy and well blended. Spread a thin layer on each slice of roast beef and then roll each slice up.

ROLLED HAM **Mary Lou Moon**

2 lbs Honey Roast Ham, (sliced a little thicker than the usual thin sandwich cut)

Filling:
2 T. Dijon-style mustard
1 C. cheddar cheese, shredded
1 8 oz. cream cheese, softened

Beat mustard and cream cheese until fluffy and well blended. Add the cheddar cheese. Spread a thin layer on each slice of ham and then roll each slice up.

Bloom where you are planted.

SPICED NUTS

Jean Krampert
Heidi Pursley

2 T. cold water
1/2 C. sugar
1/4 tsp. cinnamon
1/2 tsp. allspice
1 egg white, slightly beaten
1/2 tsp. salt
1/4 tsp. cloves
2 C. nuts

Mix water and egg white. Add the rest of the ingredients except nuts. Mix well. Dip nuts and place flat side down on greased cookie sheet. Bake at 250 until golden brown, about 1 hour. Remove from pan quickly.
NOTE: This one is so good we received it twice!

TEX-MEX APPETIZER

Jean Krampert

8 oz. cream cheese
4 oz. can green chilis
Garlic salt, to taste
8 oz. sour cream
4 oz. black olives, chopped
Flour tortillas

Mix all ingredients together and spread on five flour tortillas, and roll tightly. Refrigerate several hours. Slice in 1/2" slices and serve with salsa.

FROZEN FONDUE SQUARES

Jean Krampert

1/2 C. butter
3 oz. cream cheese
1/2 lb. sharp cheese
3 beaten eggs

In double boiler, melt butter, cheese, and cream cheese. While hot fold in eggs. Remove crust for 1/2 unsliced sandwich loaf and cut into 1" cubes. Dip in fondue. Place on cookie sheet and freeze. When ready to serve, put frozen cubes in 400 degree oven for 10 to 12 minutes.

OYSTER CRACKER SNACKS II

Jean Krampert

1 C. butter
1 1/2 tsp. garlic salt
1 13 oz. pkg. oyster crackers
1 1/2 tsp. celery salt
1 1/2 tsp. onion salt
1/2 C. parmesan cheese

Melt butter in large bowl. Add seasonings and stir in crackers. Sprinkle with cheese and mix thoroughly. Microwave 5 minutes, stirring after 2 1/2 minutes. Let cool and store in covered container.

CHEE CHEE — **Cathy Erwin**

1 48 oz. can pineapple juice
1 16 oz. bottle Pina Colada
1 12 oz. can frozen lemonade
1 pt. or a little more Vodka

Mix the above ingredients in a large bowl. Pour into blender to blend. Freeze in second container. For a mix drink, use 1/2 mix to 1/2 7-Up.

FRUIT COOLER — **Cathy Erwin**

1/2 C. orange juice
7-Up

Mix orange juice and 7-Up. in a glass with ice. This tastes much like a wine cooler. You may substitute other fruit juices. It is especially good with Cran-Grape juice. 1 serving.

CREAMY CRAB DIP — **Cathy Erwin**

1 8 oz. cream cheese
2 or 3 T. grated onion
1/2 tsp. prepared white horseradish
1/4 tsp. white pepper
Paprika
1 6 oz. can lump crab meat
1 T. milk
1/2 tsp. salt
1/4 tsp. Lea and Perrin
Sliced almonds

Preheat oven to 375. In a medium bowl, combine cheese with everything but paprika and almonds. Stir until blended. Put mixture in ovenproof serving dish and sprinkle with paprika. Bake until heated through after about 15 minutes, top with almonds and bake 15 minutes more.

PEACH-COLADA SMOOTHIE — **Cathy Erwin**

2/3 C. frozen pina-colada flavored drink mix concentrate
1 C. coarsely crushed ice cubes
1 ripe peach or nectarine, peeled and sliced

In blender container combine all ingredients, process until smooth. Pour into chilled glassed. Serve immediately. Makes 2 (3/4 cup) servings

CHAMPAGNE RASPBERRY FLOATS

Cathy Erwin

1 10 oz. pkg. frozen raspberries in syrup, thawed
1 bottle (3 1/4 cups) dry white champagne
OR
1 (25.4 oz.) bottle sparkling white grape juice
1 pt. (2 cups) raspberry sherbet, softened

In blender container, puree raspberries until smooth. To remove seeds, press mixture through strainer into a small bowl with back of spoon. Discard seeds. In large pitcher, or punch bowl, combine raspberry puree, champagne, and softened sherbet. Stir until frothy and well blended. Serve immediately. Makes 12 (1/2 cup) servings.

CHEESE BALL III

Beth Woolington

2 lg. cream cheese
1 pkg. blue cheese
1/2 tsp. garlic salt
1 jar old English cheddar (4 oz.)
1 1/2 tsp. Worcestershire sauce
Chopped pecans and parsley

Mix all ingredients, except pecans and parsley. Roll into a ball. Spread nuts and parsley on wax paper. Roll cheese in nuts and parsley. Serve with crackers.

BEER MARGARITAS

Gwen Fidler

1 can frozen limeade
1 beer
1 can water
1/2 can Tequila

Mix in pitcher, serve over ice.

MYSTERY DIP

Joan Allen Cranston

3 oz. cream cheese
2 T. cream
1/4 C. green pepper, chopped
1 1/2 C. pecans, chopped
1/2 C. sour cream
2 1/2 oz. dried beef, shredded and chopped
2 T. green onion, chopped

Mix cream cheese and cream until creamed. Fold in rest of ingredients, except for 1/2 C. pecans. Place in greased shallow quiche or pie plate and bake at 350 for 20 minutes. Top with rest of pecans and serve.

CHEESE WAFERS — **Dona Cranston**

2 sticks butter, not margarine
2 C. sifted flour
1/8 tsp. red pepper sauce
2 C. Rice Krispies
2 C. grated cheddar cheese
1/4 tsp. garlic powder
1/4 tsp. salt

Cream together butter and cheese. Mix the rest of the ingredients and add to butter mixture. Roll 1 tsp. of mixture into marble-sized ball. Place on cookie sheet and flatten with fork. Bake at 350 for 10 to 15 minutes, until brown.

YELLOWSTONE COUNTRY CLUB CHAMPAGNE PUNCH — **Dona Cranston**

1 pkg. raspberry jello
2 small cans frozen lemonade
2 cans 7-Up
1 to 2 bottles champagne
4 C. water
2 sliced lemons

Mix and serve.

DILL DIP — **Absaroka Mountain Lodge**

2 C. sour cream
1 T. dill weed
1 T. onion, minced
1 C. mayonnaise
1 T. garlic, minced
1 loaf rye bread, cubed

Mix all ingredients and dip cubed bread.

HOT CHICKEN WINGS A LA THOMAS — **Senator Craig And Susan Thomas**

1 lb. chicken wings, flippers discarded
1 or 2 bottles Frank's Original Red Hot Cayenne Pepper Sauce
1/2 stick butter

Put wings on oven rack or broiler pan and cook at 400 for 1/2 hour; turn, cook another 1/2 hour. Melt butter in saucepan over low heat; add hot sauce; heat through. After wings are cooked and crispy, put into hot sauce mix, coating thoroughly. Right before serving, broil wings for 30 seconds to crispen. Get lots of napkins and water!

THOMAS' 4 STAR POTTED CHEESE

Senator Craig And Susan Thomas

4 oz. Vermont white cheddar, shredded
5 oz. Brie, rindless, cut into chunks
2 or 3 bunches grapes, seedless
4 oz. cream cheese, softened
3 oz. Saga Blue, rindless, cut into chunks
1 loaf French bread, in 1/2" slices

Combine cheeses in mixer bowl and beat at medium speed until mixture is smooth and spreading consistency. Pack cheese into a 2 cup earthenware crock or serving bowl. Cover and chill overnight. Serve at room temperature.

HAWAIIAN DIP

Nancy Collins

8 oz. cream cheese
1 C. grated cheddar
Dash Worcestershire sauce
1 loaf Sweet Hawaiian Bread
1 C. sour cream
4 green onions, chopped
1 can chunk chicken, ham or corned beef

Hollow out bread, saving pieces. Mix all other ingredients and spoon into bread. Cover with foil and bake at 350 for 1 1/2 to 2 hours. Serve with reserved bread pieces.

VEGETABLE PIZZA

Katy Sluka

2 pkg.s. crescent roll dough
2/3 C. mayonnaise
2 T. onion, minced
Dash salt
2 pkgs. cream cheese, softened, do not used reduced fat
2 tsp. dill weed
1/2 C. each: mushroom, broccoli, cauliflower, carrots, black olives, celery, radishes, green pepper, red pepper, cherry tomatoes

Press dough into buttered jelly roll pan, 15 1/2 x 10 1/2". Press out perforations and smooth. Bake 14 to 19 minutes at 375. Mix cheese, mayonnaise, onion, dill and salt. Spread on top of cooled dough to edges. Top with veggies. Cover with plastic wrap and chill. Make at least a day ahead; pizza can keep up to 2 days. When red peppers are too expensive, a small can of pimientos will do!

AUTUMN BREW — **Brenda Farmer**

2 quarts apple cider
3/4 C. sugar
1 T. whole allspice
1 pint cranberry juice
2 cinnamon sticks

Cook in crockpot on high 2 hours; then on low for the rest of the day.

FRENCH ICED COFFEE — **Brenda Farmer**

3 C. strong coffee
1 pint cream of 1/2 and 1/2
2 tsp. vanilla
2 C. sugar
1 quart milk

Dissolve and cool coffee and sugar. Add cream, milk, vanilla. Pour into milk cartons and freeze. Remove from freezer 2 hours before serving. Mix and serve very icy.

PERFECT DAIQUIRI — **Nancy Collins**

1 C. chilled light colored rum
1/4 C. sugar
2 C. chopped bananas
3/4 C. chilled fresh lime juice
2 C. frozen whole strawberries

Into blender, pour rum and lime juice. Add sugar; blend to dissolve. Drop frozen strawberries into blender a few at a time, then add bananas, blending until smooth. Pour into chilled glasses for 6!

TORTILLA PINWHEELS — **Nancy Collins**

8 oz. sour cream
4 oz. can diced green chilis, well drained
1 C. grated cheddar cheese
Garlic powder to taste
Fresh parsley to garnish
8 oz. cream cheese, softened
4 oz. can chopped black olives, well drained
Seasoned salt to taste
5 10" flour tortillas
Salsa for dipping

Mix everything except tortillas, salsa and parsley. Divide filling and spread evenly over tortillas. Roll up tortillas, then roll again tightly in plastic wrap, twisting ends. Chill for several hours or overnight, unwrap and cut into slices 1/2" to 3/4" thick. An electric knife works best. Arrange pinwheels flat on serving plate; leave opening in center for bowl of salsa. Garnish with parsley. Makes about 50 pinwheels.

MAMA'S HAM ROLLS

Nancy Collins

2 pkgs. thin sliced ham
36 green olives, diced
2 3 oz. pkgs. cream cheese, softened
1 pkg. pretzel sticks

Mix cream cheese with diced green olives. If too stiff, add a bit of milk. Spread mixture on ham slices and roll up, starting at short end. Slice in half and secure with pretzel stick. If made ahead, put pretzel sticks in just before serving.

ITALIAN SAUSAGE RING

Nancy Collins

1 pkg. pizza dough
2 eggs
1 1/2 C. shredded mozzerella or jack cheese
1 lb. Italian sausage, 6 links
1/2 tsp. Italian herb seasonings
1 T. parmesan cheese

Let pizza dough rise. Brown sausage, drain and cool. Beat 1 egg and add to sausage with herbs and mozzerella. Stir to blend. On a lightly floured board, roll and stretch dough into a 6 x 18" rectangle. Spoon sausage mixture evenly over the dough within 1/2" of edges, then roll up starting from a long side. Pinch seam firmly to seal. Shape roll into ring, pinch edges together to seal. Slash top of ring with a sharp knife. Brush with remaining beaten egg and sprinkle with parmesan. Bake at 350 for 35 minutes.

GUACAMOLE DIP

Gina Sowerine

7 avocados
1/2 C. onion, chopped
Garlic powder
Salt, pepper
2 tomatoes, diced
1/2 to 1 C. picante sauce
Onion powder

Cut avocados in half, scoop out and mash in a large bowl. Add tomatoes, onions and picante sauce. Mix well. Add remaining ingredients to taste. Eat with corn chips.

STRAWBERRY YOGURT DRINK

Susan Burkart

1/3 C. plain yogurt
2 T. skim milk
1/2 tsp. vanilla
3/4 C. strawberries, fresh or frozen
2 tsp. sugar or the equivalent in sweetener

Blend until smooth. Yummy.

LIQUEUR FREEZE **Marie And Carl Johnston**

Amaretto
Kahlua, which is coffee flavored
Creme de Menthe
Ice cream
Nassau Royale, which is rum with vanilla
Brandy
Creme de Cacao

Blend a couple scoops of vanilla ice cream with a shot glass or two of your favorite liqueur. Serve in a fluted champagne glass. Carl is cookbook cover girl and student Vera Wagoner's son.

HOLIDAY EGGNOG **FBI's Most Wanted Recipes**

6 eggs, separated
2 C. milk
1 1/4 C. rye, bourbon or brandy
Nutmeg
3/4 C. sugar
2 C. heavy cream
2 T. dark rum

Beat egg yolks until thick and lemon colored. Add 1/2 C. sugar and continue beating until sugar is dissolved. Add milk and cream; slowly stir in liquors. Chill about 4 hours to allow liquor to "cook" eggs. Before serving, beat egg whites until stiff. Gradually beat in remaining sugar and fold into mixture. Sprinkle lightly with nutmeg.

Each time you turn the pages
Looking for something new to cook
Fondly remember each person
Who makes possible this book.

1910 — The old road up Shoshone Canyon was once part of the Black and Yellow Trail, a road that originated in Chicago and came through the Black Hills of South Dakota, on through Wyoming and into Yellowstone Park. Cars followed a route marked by yellow painted stones. In the horse and buggy days, before the road was built, travelers had to cross the Shoshone River twenty-nine times before arriving in Yellowstone.

Breads and Rolls

AMISH FRIENDSHIP STARTER **Karen Campbell**

2 C. flour
2 C. warm water
1 pkg. active dry yeast

DAY 1; In a glass or ceramic bowl, mix the starter ingredients. Leave on the kitchen counter, uncovered. Don't refrigerate!
DAY 2, 3 and 4; Stir well with a wooden spoon.
DAY 5; Stir and add 1 cup milk, 1 cup flour and 1 cup sugar. This is called "feeding the starter"
DAY 6, 7, and 8; stir with a wooden spoon.
DAY 9; Stir and add 1 cup milk, 1 cup flour and 1 cup sugar. Stir well
DAYS 10 and 11: Stir well with a wooden spoon.
DAY 12; Ladle 1 cup of starter into each of 4 containers and refrigerate. Use 1 to make the bread recipe, keep 1 for you to use another time and give the other 2 to friends. Now you are ready to bake. If you don't bake on this day, add 1 tsp. sugar and refrigerate the mixture. The sugar will feed the yeast and keep it alive. Date the jars and every 10 days remove the starter from the refrigerator, transfer it to a bowl, and feed it the usual combination of 1 cup each of milk, flour and sugar. Leave it outside the refrigerator, uncovered for 2 days. Then either bake it or divide it among friends and always save some for yourself.

AMISH FRIENDSHIP BREAD **Karen Campbell**

1 part starter
1 C. oil
1 tsp. vanilla
2 C. flour
2 tsp. cinnamon
1 box instant pudding (vanilla, butterscotch etc.)
1 1/2 tsp. baking powder
3 eggs
1/2 C. milk
1/2 tsp. soda
1 C. sugar
1/2 tsp. salt

Mix together, starter, eggs, oil, milk, and vanilla. Mix together all dry ingredients, add wet ingredients to dry ingredients and mix well. Pour into 2 loaf pans. Bake at 325 for 1 hour.

BANANA NUT BREAD — **Rich & Robyn Schottler**

1/3 C. shortening
1/2 C. sugar
1 tsp. baking powder
1/2 tsp. salt
1 C. very ripe mashed bananas
2 eggs
1 3/4 C. flour
1/2 tsp. baking soda
1/2 C. chopped walnuts

Preheat oven to 350. In small mixing bowl, mix dry ingredients. Lightly grease and flour a standard loaf pan. In large mixing bowl, cream together the sugar and shortening. Beat in eggs. Mix well. Alternate adding the dry ingredients and bananas. Mix well. Add walnuts, mix Bake in loaf pan at 350 for 40 to 45 minutes.

BEER BREAD — **Jessica Ash**

3 C. self-rising flour
1 (12 oz.) beer
1/3 C. sugar

Spray loaf pan with Pam. Mix all ingredients and put in pan. Bake 45 minutes at 350. Melt 5 tablespoons butter and pour over bread. Bake 15 minutes more.

BRAN MUFFINS — **Frances Beasley**

3 T. water
1 T. diet sweetener
Pinch of cinnamon and nutmeg
3/4 apple, cored
4 to 6 T. unprocessed bran
1/4 tsp. vanilla
3 T. nonfat powdered milk
4 drops almond extract

Place all ingredients in blender, except bran. Blend until apple is chunky. Pour into bowl and add bran. Divide batter among 4 cupcake holders and bake at 350 for 35 minutes.

ALL BRAN MUFFINS

Kris Trefts
sister in-law of
Gwen Trefts Coe

1 C. boiling water
2 C. ALL BRAN-52g. fiber
1/2 C. butter
2 1/2 tsp. soda
2 C. buttermilk
1 1/2 C. sugar
2 eggs
2 1/2 C. flour
1/4 tsp. salt
1 C. NABISCO BRAN- 24 g fiber

Pour boiling water over ALL BRAN. Allow to cool. Cream sugar, butter and eggs. Sift dry ingredients and add to creamed mixture alternating with buttermilk. Add bran and water mixture, then Nabisco Bran and mix well. This may be stored tightly covered in refrigerator for up to 6 weeks until ready to bake. Bake at 375 to 400 for 20 minutes. 76 total grams of fiber OR 4.2 grams of fiber per muffin.

BREAD MACHINE RAISED DOUGHNUTS

Cathy Erwin

2/3 C. milk
1 egg
1/4 C. sugar
2 1/2 tsp. Fleischmann's bread machine yeast
1/4 C. margarine or butter, softened
3 C. Gold Medal Better for Bread Flour
1/4 C. water
vegetable oil
3 C. Gold Medal Better for Bread Flour
1 tsp. salt
Sugar if desired

Dough/Manual Cycle Do Not Use Delay Cycle
Measure carefully, placing milk, water, margarine, egg, flour, 1/4 C. sugar, salt and yeast in bread machine pan in the order recommended by the manufacturer. Process on dough cycle. Roll dough 3/8 thick on lightly floured board. Cut with floured doughnut cutter. Cover and let rise on board 35 to 45 min. or until slightly raised. Heat 2 to 3 inches of oil in deep fryer or heavy 3 qt pan to 375 degrees. Fry 2 to 3 doughnuts at a time for 2 to 3 mins, turning as they rise to the surface, until golden brown. Remove from oil with long fork or slotted spoon. Drain on wire rack. Roll warm doughnuts in sugar if desired. Makes about 20 doughnuts.

COFFEE CAN BREAD

Charlotte Welsh

2 - 1 lb or 1 to 2 lb. coffee cans with lids
1 pkg. dry yeast
1/2 C. warm water
1 13 oz. can evaporated milk
2 T. oil
Margarine or butter
1/8 tsp. ground ginger
3 T. sugar
3/4 tsp. salt
4 - 4 1/2 C. sifted flour

Grease cans and lids well. In large bowl, dissolve yeast in water. Blending in ginger and 1 T. sugar. Let stand until frothy (about 15 minutes). Stir in remaining sugar, milk, salt and oil. With mixer on lowest speed, add flour one cup at a time, beating well after each addition. Stir in last cup with a heavy spoon. Mix until dough is heavy and stiff, almost too sticky to work with. Place dough in cans and cover with lids. Let rise until lids pop up. Preheat oven to 350. Discard lids. Bake for 45 minutes for 1 lb. cans or 60 minutes for 2 lb. can. Crust will be very brown. Brush with margarine or butter. Cool 5 minutes in can, loosen with slender knife to remove. Cool in upright position on rack.

CINNAMON TWISTS

Mary Ballinger

1 C. sour cream
2 T butter
1/8 tsp. soda
1/4 C. warm water
5 C. flour
1 tsp. cinnamon
3 T. sugar
1 tsp. salt
1 pkg. yeast
2 eggs -beaten
1/3 C. brown sugar

Bring sour cream to a boil. Add butter, sugar, soda, and salt, cool to lukewarm. Soften yeast in warm water, then add to mixture. Add eggs. Stir in flour and then knead. Form into ball, cover and let rest 10 minutes. Roll out and cover half with melted butter. Mix brown sugar and cinnamon and then sprinkle over buttered half. Bring unsugared half over sugared half and press lightly. Cut dough in 1 inch by 3 inch strips. Lay on greased cookie sheet. Let rise until double- about 1 hour. Bake 15 minutes at 350. Watch carefully, they burn easily.

CINNAMON COFFEE CAKE

Leah Calkin

2 sticks butter, softened
2 C. flour
1 C. sugar
3 eggs
1/2 C. sour cream
1/2 tsp. baking powder
1/2 tsp. baking soda
2 tsp. vanilla
1/8 tsp. salt

STREUSEL:
1 C. light brown sugar
2 tsp. cinnamon
1 C. chopped pecans
1 stick butter, cold cut into tablespoons

Preheat oven to 350. Butter and flour 10 inch tube pan. Put butter and sugar in a bowl and cream together until fluffy. Add vanilla and eggs 1 at a time. In another bowl, mix together flour, baking powder, baking soda and salt. Add this mixture, alternating with sour cream to the butter mixture. Pour batter into the tube pan. (I melt an additional 1/2 cup butter, 1/2 teaspoon cinnamon and dash of nutmeg and swirl through the batter.)
STREUSEL: Combine sugar, cinnamon, and pecans. With pastry cutter, cut in the butter, until the mixture resembles crumbs. Scatter streusel over batter in pan. Bake 50 to 55 minutes. Remove pan from oven and let cool.
This recipe has been passed down from her Great-Grandmother.

CINNAMON ROLLS I

Claudia Schroeder

2 pkgs. yeast
2 C. warm water
1/2 C. shortening
2 tsp. salt
Butter
Cinnamon
1 tsp. sugar
2 beaten eggs
1/2 C. sugar
5 to 6 C. flour
Brown sugar

Dissolve yeast in warm water with 1 tsp. sugar. Add eggs, sugar, shortening and salt, and mix well. Add flour gradually, and mix well but don't knead. Cover and let rise until double. Two hours before serving pour mix out, rolling dough in two ovals. Spread ovals with soft butter, cinnamon and brown sugar. Roll as a jelly roll and cut about 1 1/2 inches thick. Place in pie tins. Let rise 1 hour and bake at 350 for 15 to 20 minutes. Invert pans immediately and frost with vanilla frosting lightly. Serves 24 people on diets or 4 pigs.

CINNAMON ROLLS II

Marjorie Brundage Cain
daughter of
June Hale Brundage

1 cake yeast,
1 C warm water
6 C. flour
2 eggs, well beaten
1/2 tsp. salt
5 T. sugar
2 C. milk, scalded
1/2 C. butter, melted

FILLING:
4 T. sugar
4 T. butter
1 1/2 tsp. cinnamon
1/4 C broken nut meats

Soften yeast cake in water and add salt, 1 tablespoon of sugar and enough flour (2 CUPS) to make a sponge. Let rise 1 hour. Add cooled milk, eggs, butter, remaining sugar, and enough more flour to make a soft dough. Let rise again; roll out on a floured board. To prepare filling; Mix sugar, butter, cinnamon and nuts together with a fork. Spread on dough, roll up like a jelly roll and cut cross-wise into 2 inch pieces. Place on greased pan, cut side up, let rise until doubled in bulk and bake in hot oven (400) 20 minutes. Makes 18 large rolls.

STICKY BUNS: Add to filling, 1 cup chopped raisins and 1/4 cup each of currants and chopped citron. Top with brown sugar.

CARAMEL PECAN ROLLS: Roll out in rectangular sheet 1/4 inch to 1/3 inch thickness Spread with filling, cinnamon omitted. Roll. Melt 3 tablespoons. butter in baking pan; add brown sugar to a depth of 1/4 inch. Press pecan halves into sugar. Cut roll cross-wise into slices 1/2 inch to 3/4 inch thickness. Place cut side down in pan. Cover; let rise until doubled in bulk. Bake in moderate oven (375) 25 minutes. Makes 18.
Note: This is from an old, old cookbook that Mom Brundage used to make the cinnamon rolls that she sold. She gave the book to her daughter Marge. June Hale Brundage, was the first teacher at Wapiti School, shown on the cover.

GRANDMA'S CREAM BISCUITS

Karen Campbell

2 C. flour
1/2 tsp. salt
2 tsp. baking powder
1/4 C. water
Cream, to make it damp enough to pat out for cutting

Mix dry ingredients and sift. Add water and cream. Mix and pour out on a floured board. Pat or roll about 1/2" thick and cut into biscuits. Bake at 450 for about 12 to 15 minutes or until browned.

DILLY CASSEROLE BREAD

Frances Beasley

1 pkg. yeast
1 T. instant minced onion
1 tsp. salt
1/4 C. warm water
1/4 tsp. soda
2 T. sugar
1 T. butter
1 unbeaten egg
2 tsp. dill seed
2 1/4 to 2 1/2 C. flour
1 C. creamed cottage cheese, heated to lukewarm

Soften yeast in water. Combine in mixing bowl, cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg, and softened yeast. Add flour to form a stiff dough, beating well after each addition. Cover. Let rise in warm place until light and doubled in size. About 50 minutes. Stir down dough, turn into well greased 8 inch round (1 1/2 to 2 qt.) casserole. Let rise in warm place until light, 30 to 40 minutes. Bake at 350 for 40 to 50 minutes until browned. Brush with butter and sprinkle with salt.

DROP BISCUITS

Stacy Schroeder

1 3/4 C. flour
1/4 C. cornstarch
1 C. milk
2 T. oil
4 tsp. baking powder
1 tsp. salt

Stir together dry ingredients, stir in the milk and oil. Drop the mixture by tablespoonfuls 2 inches apart on an oiled biscuit pan and bake in a quick oven, 375 to 400, until golden brown. To glaze tops, brush with 1 teaspoon Karo syrup mixed with 1/4 cup milk before baking.

Happiness in the world begins in the home with you.

DATE & APRICOT PUMPKIN BREAD

Stacy Schroeder

2 lg. eggs
1 C. canned pumpkin
1 tsp. baking soda
1/2 C. dates, chopped
1 C. sugar
2 C. flour
1/2 tsp. each baking powder, cinnamon, ground cloves, nutmeg and ginger
1 tsp. salt
1/2 C. orange juice
1/2 C. walnuts, chopped
1/4 C. dried apricots, chopped
1/2 C. salad oil

In a large bowl, beat together eggs, sugar, pumpkin, oil, and orange juice. Stir flour with soda, baking powder, cinnamon, cloves, nutmeg, and ginger. Add to egg mixture and beat to blend. Stir in nuts, dates, and apricots. Pour into a greased 5x9 inch loaf pan. Bake at 350 until toothpick inserted in center comes out clean, about 1 hour. Cool 15 minutes, run a knife around edges of pan and then invert bread onto a plate. Serve bread warm or at room temperature. If made ahead, wrap and chill up to 5 days.

ENGLISH TEA MUFFINS

Gail Nace

2 C. Bisquick
1 stick margarine
8 oz. sour cream

Blend and drop into small muffin tins. Bake at 400 until browned. May be served with preserves. Makes 36 to 42 mini-muffins.

FIG MUFFINS

Leah Calkin

1 C. whole wheat flour
1 C. white flour
1/3 C. brown sugar
1 C. chopped figs
1 1/2 C. sour milk
8 oz. sour cream
3/4 tsp. baking soda
1 egg
3 T. melted shortening
1/2 tsp. salt

Measure whole wheat flour into a bowl. Mix in the white flour, soda, brown sugar, salt. Beat egg and milk together and add to dry ingredients. Add figs and then melted shortening. Stir until just blended. Pour into greased muffin tins and bake 15 minutes. in a 400 degree oven. Makes 12 muffins.

ICE BOX ROLLS — **Charlotte Welsh**

1 pkg. dry yeast
1 egg - well beaten
2 C. lukewarm water
Flour
2 tsp. salt
6 T. sugar
3 T. melted shortening

Soften yeast in water, with sugar and allow to stand in warm place 1 1/2 hours. Add salt, egg and shortening. Add flour a little at a time, beating after each addition until dough is stiff enough to knead. Knead on lightly floured surface until dough is smooth and elastic. Cover with warm damp cloth. Set in moderately warm place and let stand 2 hours. Work down and cover closely with plastic wrap and refrigerate over night. If making rolls, remove desired portion of dough and let stand 2 hours to warm to room temperature and become light. Form into rolls. Cover and let rise until triple in bulk. Bake at 450 about 15 minutes. This dough will keep up to 10 days in refrigerator, if it is worked down each day to prevent it from becoming too light. Keep tightly covered to prevent crust from forming over surface.

MUFFINS — **Charlotte Welsh**

1 2/3 C. flour
1/2 C. sugar
1/8 tsp. nutmeg
3/4 C. milk
Jam of choice
2 tsp. baking powder
1/2 tsp. salt
1/3 C. shortening
1 egg
Chopped nuts

Combine flour, sugar, baking powder, salt and nutmeg. Add milk and egg . Mix thoroughly. Spoon into greased muffin tins. Place 1 teaspoon jam on top of each and press into batter. Sprinkle with nuts. Bake at 400 for 20 to 25 minutes.

BREAD MACHINE PIZZA DOUGH — **Cathy Erwin**

1 deep dish
1 C. water
2 T. olive oil
2 tsp. yeast
3 C. flour
1 tsp. salt
2 T. sugar

Select Dough Setting; Place all ingredients in bread machine pan.
Remove from pan at end of cycle and form into a mound and allow it to rest for 10 minutes. Grease one deep-dish pizza pan. Press the dough halfway up the sides of the pan. Preheat oven to 450 degrees. Bake for 15 to 20 minutes. Sprinkle with cheese last 5 minutes.

POPPY SEED BREAD

Marianne Gambill
Deb Carlton
Blackwater Lodge

3 C. flour
2 1/2 C. sugar
1 1/2 C. oil
1 1/2 tsp. vanilla
1 1/2 tsp. almond extract
1 1/2 C. milk
2 T. sugar
1 1/2 tsp. baking powder
1 1/2 tsp. poppy seeds
1/2 tsp. salt
3 eggs
1 1/2 tsp. butter flavoring

ICING:
1/2 C orange juice
3/4 C. granulated sugar
1/2 tsp. each; butter flavoring, almond extract, vanilla

Mix all ingredients, except icing, together and pour into two greased bread pans. Bake at 350 for 1 hour.
Icing: mix all ingredients together. Pour over breads while still in pans.
NOTE: This one is so good we received it twice!

PUFF COFFEE CAKE

Jean Krampert

1 stick margarine
1 C. flour
1 C. boiling water
1 tsp. almond extract
3 eggs
2 T. cold water
1 stick margarine
1 C flour

Cut 1 stick margarine into first cup of flour and mix with cold water. Press into two oblongs (3 inch by 12 inch) on ungreased cookie sheet. Heat second stick of margarine in water until melted. Add almond extract, then stir in flour. Add eggs one at a time. Spread over base and bake at 425 for 20 minutes. Lower temp to 350 for 30 minutes more.

ICING:
2 C powder sugar
1 T. butter
1/2 tsp. vanilla
4 T. cream

Mix ingredients together and pour over puff when it comes out of oven.

SUPER QUICK STICKY ROLLS

Cathy Erwin

1/2 C. margarine, melted
1/2 C. firmly packed brown sugar
1 T. sugar
1/8 C. pecans, chopped
4 T. cream
1 T. corn syrup
1/2 tsp. cinnamon
2 11 oz. cans refrigerator soft breadsticks

Heat oven to 375. In small bowl combine margarine, brown sugar, and corn syrup. Blend well. Spread evenly in bottom of ungreased 13 x 9 inch pan. Remove dough from cans, separate into 16 coils, unroll. In shallow dish combine sugar, cinnamon and nuts; dip breadsticks into sugar mixture, and recoil. Arrange coils in pan. Sprinkle well with any remaining sugar mixture. Bake at 375 for 19 to 24 minutes or until deep golden brown. Cool 1 minute then invert onto serving plate.

SOUR DOUGH RYE

Charlotte Welsh

STARTER:

1 1/2 C. warm water
2 C med. rye flour
1 pkg. dry yeast
1 T. fennel, lightly crushed

Beat all ingredients in large bowl with wooden spoon until blended. Cover tightly with plastic wrap. Let stand at room temperature, 12 to 48 hours. The longer it stands, the more pronounced the flavor.

PART TWO:

1 C. warm water
1 pkg. dry yeast
1/3 C. molasses
2 C. med. rye flour
Cornmeal
1 egg
1/4 C. vegetable oil
2 T. salt
4 1/2 C. white flour

Add water, yeast, egg, molasses, oil, salt, rye flour and 2 cups white flour to starter. Beat well. Gradually stir in flour to make a stiff dough. Cover and let rise 30 minutes. Turn out and knead 10 minutes. Place in greased bowl and raise until double. Punch down and knead about 3 minutes. Shape into 3 round loaves. Place on greased cookie sheets coated lightly with cornmeal. Raise until double and cut 3 1/4" deep slashes across top. Bake at 375 for 35 to 40 minutes. For crust to be crisp, brush with water while baking.

WHEAT BREAD

Kae Rumbel

1 pkg. dry yeast
2 C. warm water
2 tsp. salt
1/2 C. brown sugar
3 T. shortening
4 C. white flour
2 T. sugar
4 C. flour, sifted
1/2 C. boiling water
4 C. whole-wheat flour

Soften yeast in 2 cups warm water. Add sugar, salt, flour. Beat mixture until smooth. Use electric mixer. Keep dough in warm place until it is light and bubbly (82 degrees for about 1 hour). Combine brown sugar, boiling water and shortening. Stir until lukewarm. Add to yeast-flour mixture. Add wheat flour, stir until smooth; may not take all 4 cups before kneading. Knead for 10 minutes. Place in greased bowl. Turn over to grease surface. Cover and let rise until double. Knead down dough and cut into two pieces. Cover and let rest for 10 minutes. Roll to 10x14 rectangle. Break bubbles in surface. Roll dough toward you. Seal after each roll with heel of hand. Seal the ends of the loaves. Place loaves in 2 lightly greased loaf pans. Cover; let double in bulk. Bake at 375 for 50 minutes. Makes 2 loaves.

CAKE MIX CINNAMON ROLLS

Karen Campbell

2 1/2 C. warm water
1 yellow cake mix
1 stick butter, softened
Cinnamon
2 pkgs. yeast
4 1/2 C. flour
1 C. brown sugar
Nuts or raisins, optional

Mix flour, cake mix, yeast and warm water. Knead and let rise until double. Roll out and spread with softened butter. Sprinkle with brown sugar and cinnamon to taste. Sprinkle with nuts and raisins, if you want. Roll up like jelly roll and cut 1/2 to 3/4" thick. Use a thread to cut with, the dough is very soft. Place in greased pans and let rise until doubled. Bake at 350 for 15 to 20 minutes. Makes about 2 dozen rolls.

Whatever is worth doing at all is worth doing well.

COUNTRY STYLE BISCUITS

Karen Campbell

6 C. flour
3 T. baking powder
5 T. sugar
3/4 tsp. soda
2 1/2 C. buttermilk
2 tsp. salt
2 pkg.s yeast
3/4 C. warm water
1/2 C. vegetable oil

Mix dry ingredients in a large bowl. Dissolve yeast in warm water. Add yeast, oil, and buttermilk to dry ingredients. Mix until smooth. Roll out on floured wax paper and cut. Dip or brush each biscuit with melted margarine and place in baking pans. Bake at 425 until brown. Let them rise if you want them to be lighter. This dough will keep in refrigerator for about 5 days. Only amount needed can be baked at one time. Make sure your container has room for it to rise.

COFFEE CAKE

Deb Carlton
Blackwater Lodge

18 frozen rolls
1 cube butter
1/2 C. brown sugar
4 T. butterscotch pudding
2 heaping tsp. cinnamon
1/2 to 3/4 C. nuts, chopped

In bottom of bundt pan, put pudding and then rolls. Melt butter, add cinnamon, brown sugar and nuts. Sprinkle over top. Leave set out overnight with towel on top. Bake at 350 for 30 minutes.

BREAD BASKET

Deb Carlton
Blackwater Lodge

1 loaf of light rye bread, baked round like Italian

FILLING:
1 1/3 C. sour cream
2 tsp. Beau Monde
2 T. onion flakes
1 1/2 C. mayo or miracle whip
2 tsp. dill weed
2 T. parsley
2 pkgs. (6 oz. total) smoked beef, cut and chopped in pieces

Hollow out bread to look like a bowl. Tear remaining bread into bite size pieces and serve with filling. Mix filling ingredients together and store in refrigerator until ready to serve. Fill bread bowl and serve.

COWBOY BISCUITS

Deb Carlton
Blackwater Lodge

1 qt. warm water or milk,(not canned)
1 tsp. baking powder
1 pkg. dry yeast in 1/2 C. warm water
6 to 8 C. flour (up to 10)
2/3 C. sugar
1/2 tsp. soda
1 tsp. salt
1/2 C. shortening

Mix dry ingredients and shortening together. Add warm water and yeast. Knead until dough is elastic. Place in bowl and let rise to double in bulk. Punch down and place in refrigerator. Take out what is needed in each baking. Make into biscuits and let rise. Bake in hot oven of 400 for 20 minutes. Dough will keep in refrigerator indefinately.

RAISIN BREAD FOR BREAD MACHINE

Karen Campbell

1 1/8 C. milk
1 tsp. salt
3 T. brown sugar
2 tsp. cinnamon
1 1/2 tsp. yeast
3 C. bread flour
2 T. margarine
1 C. raisins
Pinch of nutmeg

Place all ingredients in bread pan in the order you use for your machine. Select light crust setting and press start. I've never had this fail. Makes 1 1/2 lb. loaf.

DOUBLE QUICK DINNER ROLLS

Nancy Graham

2 1/4 C. flour
1 tsp. salt
1 C. very warm water
1 egg
2 T. sugar
1 pkg. dry yeast
2 T. shortening

Mix 1 1/4 cups flour, sugar, salt, and yeast in large bowl. Add water, shortening and egg. Beat until smooth. Stir in remaining flour until smooth. Scrape batter from side of bowl. Cover; let rise in warm place until double, about 30 minutes. Stir down batter by beating 25 strokes. Spoon into 12 greased medium muffin cups. Let rise until batter rounds over top of cups, 20 to 30 minutes. Bake in 400 oven for 15 to 20 minutes or until golden brown. For high altitude, increase flour to 2 1/2 cups, Spoon batter into 14 muffin cups and heat oven to 425 degrees and bake 10 to 15 minutes.

WHITE BREAD - FOR BREAD MACHINES

Pat Kelley

Put into machine in this order;

1. 1 C. bread flour
2. 1 1/2 tsp. salt
3. 1 C. bread flour
4. 3 T. sugar
5. 1 C. bread flour
6. 1 1/2 tsp. yeast (red star)
7. 5/8 C. milk, warmed in microwave
8. 1/2 C + 2 T. water
9. 1 1/2 T. crisco

I use a Bread Dough Enhance from the bakers catalog.

Put into machine in order listed above, on crust setting. Makes a 1 1/2 pound loaf.

RAISIN BRAN MUFFINS

Barbara Ash
Wynne Watkins Manning

1 qt buttermilk
4 eggs
5 C. flour
2 tsp. salt
1 C. oil
3 C. sugar
5 tsp. soda
1 15 oz. box Raisin Bran Cereal

Mix buttermilk, oil and eggs. Add flour, sugar, soda, salt. Fold in cereal. Can be kept chilled for 6 weeks. Bake 15 minutes at 400 degrees.
NOTE: This one is so good we received it twice!

OVERNIGHT BAKED FRENCH TOAST

Nancy Collins

1 T. butter
12 slices French bread
8 eggs
2 C. milk
1/4 C. sugar
1 tsp. vanilla
1 tsp. orange extract
1 tsp. grated orange peel
1/4 t. salt

Spread butter in a 14 x 8 x 2 pan. Beat ingredients and pour over bread, turning to coat evenly. Refrigerate overnight. Place on highest oven rack and bake at 350 for 25 to 30 minutes, until light golden brown and puffy. Turn slices over and bake an additional 5 to 7 minutes. Sprinkle with powdered sugar and syrup. Serves 6.

ENGLISH MUFFIN PIZZAS

Hank Williams

4 English muffins, halved to make 8
1 C. shredded mozzarella cheese
Garnishes to taste: pepperoni, sausage, veggies, cooked hamburger
Boboli or Ragu pizza sauce
1 C. shredded cheddar cheese

Spread muffin halves with 1 tsp. pizza sauce. Sprinkle with 1 T. cheeses and add garnish. Bake in toaster oven at 450 for 8 to 10 minutes. Fun for kids to make their own!

BANANA CHOCOLATE CHIP MUFFINS

Wynne Watkins Manning

2 extra ripe bananas, peeled
2 eggs
1 C. brown sugar
1/2 C. butter or margarine
1 t. vanilla
1/2 C. walnuts, optional
2 1/4 C. flour
2 tsp. baking powder
1/2 tsp. cinnamon
1/2 tsp. salt
1 C. chocolate chips

Puree bananas in blender, to make 1 cup. In medium. bowl, beat bananas, eggs, sugar, melted butter and vanilla. In large bowl, combine flour, baking powder, cinnamon, salt. Stir in chocolate chips and walnuts. Make well in center of dry ingredients and pour in wet ingredients. Mix until just blended. Spoon into muffin cups. Bake at 350 for 20 minutes. Makes 12 muffins.

BANANA BREAD

Absaroka Mountain Lodge

3/4 C. butter
1 1/2 C. sugar
1 tsp. vanilla
1 tsp. baking soda
1/2 C buttermilk
1 1/2 C. bananas, mashed
2 eggs, beaten
2 C. flour
3/4 tsp. salt
3/4 C. nuts

Mix well and put in 2 medium loaf pans. Bake at 350 for 1 hour.

STUFFED FRENCH BREAD — **Roberta Way Mackin**

1 loaf French bread
1 tsp. garlic powder
1/4 C. fresh grated Parmesan
2 or 3 small cans artichoke hearts
1 1/2 C. butter or margerine, melted
2 C. Monterey Jack cheese, cubed
2 T. parsley
1 C. cheddar cheese, grated

Slice bread horizontally and pull out centers in small pieces. Mix butter, garlic, jack, parmesan and parsley with bread pieces and fill crust shells. Top with artichokes and cheddar. Bake at 350 for 30 mins.

GARLIC FOCCACIA — **UXU Ranch**

2 C. water
5 C. flour
2 T. garlic, minced
1/4 C. yeast
2 T. kosher salt or 1 T. table salt
3/4 C. olive oil, plus 2 T. to brush top

Mix warm water and yeast. Let stand 10 minutes. Add 3 C. flour, oil, salt and 1 T. garlic. Mix with wooden spoon until smooth. Add remaining flour 1/2 C. at a time. Remove to counter top and knead for about 5 minutes. Place in oiled bowl and cover. Let rise until doubled. Punch down. Roll or press into a cookie sheet. Mix 2 T. oil and remaining 1 T. garlic and brush top of bread. Let rise and preheat oven to 400. Make a few indentations in the bread with your finger. Bake for about 20 to 25 minutes. Variations: Roll thin for pizza dough; substitute 1/2 C. cornmeal for 1/2 C. flour.

MULTI GRAIN PANCAKES WITH BANANA TOASTED COCONUT COMPOTE — **UXU Ranch**

1 1/2 C. rolled oats
3/4 C. wheat flour
4 tsp. baking powder
1 1/2 tsp. baking soda
5 C. buttermilk
4 ripe bananas
1/4 C. coconut, toasted
2 T. brown sugar
3/4 C. cornmeal
3/4 C. buckwheat or rye flour
1/2 tsp. salt
1/4 C. honey
2 eggs
4 T. butter, halved
1/4 tsp. lemon juice

PANCAKES: Mix dry ingredients, stir in wet ingredients. Reserve 2 tablespoons butter, bananas, lemon juice, coconut and brown sugar for compote. Batter should be fairly thin. Cook on lightly oiled skillet. COMPOTE: Heat butter and sugar in skillet; add bananas and saute for a couple of minutes. Add lemon juice; spoon over pancakes and sprinkle with toasted coconut.

SWEDISH PANCAKES — **Rodney Corrigan**

5 eggs
5 T. flour, level
4 T. sugar, level
1 3/4 or 2 C. sour cream

Beat eggs until good and frothy. Add other ingredients and cook on griddle. The trick is to make them as thin as possible and still be able to turn them.

APPLE MUFFINS — **Mark Burkart**

1 2/3 C. all purpose flour
1/2 tsp. salt
1 tsp. cinnamon
1 egg slightly beaten
1/4 C. low sodium margerine, melted
low calorie sweetener to equal
1/3 C. sugar
2 1/2 tsp. baking powder
1/4 tsp. nutmeg
2/3 C. skim milk
1 C. apples, finely chopped, with skins

Combine dry ingredients. Add wet ingredients and stir until moist. Do not overmix. Fold in apples. Spoon into greased muffin pan or use baking cups. Bake at 400 for 25 minutes.

ZUCCHINI BREAD — **Carl And Marie Johnston**

3 eggs
2 1/2 C. sugar, a little less is OK
3 tsp. vanilla
1 tsp. baking soda
1/4 tsp. baking powder
2 C. zucchini, pureed
1 C. oil
3 C. flour
1 tsp. salt
3 tsp. cinnamon

Blend eggs, zucchini, oil, vanilla, sugar together. Sift dry ingredients and blend into wet. Bake in 2 greased, floured loaf pans at 325 for 45 to 60 minutes. This is easy and good. We usually use brown wheat flour for extra flavor and good health! NOTE: Carl is the son of cookbook covergirl and student, Vera Wagoner.

WEDDING ROLLS

Vera Wagoner
Little girl on cookbook cover

1 cake yeast
1/4 C. orange juice
3 eggs
2 1/4 C. flour
1/4 C. milk, scalded and cooled
Grated rind of 1/2 orange
1/3 C. butter, melted

Dissolve yeast in milk that's been scalded and cooled. Add orange juice and grated rind. Beat eggs, butter, sugar; add to orange juice mixture; blend in flour. Knead for 5 minutes. Let rise overnight. Roll out to 1/4 inch thickness and shape as desired. Bake at 350 for 10 or 15 minutes. From Vera's Domestic Science recipe box, Cody High School, dated 1922. Submitted by her daughter, Carol McKnight.

BROWN BREAD

Vera Wagoner

2 C. rye or graham flour
1 C. white flour
1 tsp. each, soda and salt
1 T. lard, heaping
1 C. cornmeal
1 C. cooking molasses
2 C. milk
Currants, raisins, optional

Mix ingredients and fill coffee cans 1/2 full. Steam or boil for 2 or 3 hours. This recipe also came from Vera's Domestic Science recipe box.

BASIC BAKING MIX

Sandy Donahue

12 C. flour
1/4 C. double acting baking powder
2 tsp. salt
1 lb. shortening

Mix into coarse texture and chill in airtight container. Stores indefinitely. Use instead of more expensive Bisquick for pancakes, waffles, biscuits and crust recipes.

Tomorrow is fresh, with no mistakes.

Notes

1905 — Rodeo at Marquette, a small rural community, is literally under water today. Its founder, George Marquette, was known for his carpentry skills and fiddle talent. Prior to the completion of the Shoshone Dam in 1910, Marquette's few buildings were moved off the land, in order for it to be inundated with water. When you exit the third tunnel, heading west, look to your left — just outside the gorge is where tiny Marquette was.

Cakes, Cookies and Candy

APPLE CAKE — **Cathy Sweet**

1 C. sugar
2 T. cornstarch
5 apples
1 1/2 C. oatmeal
2 C. flour
1/4 tsp. cinnamon
1 C. hot water
3/4 C. butter
1 C. brown sugar
1/2 tsp. salt

Cook until clear; sugar, cornstarch, cinnamon, hot water. Set aside. Combine butter, oatmeal, brown sugar, flour, and salt until crumbly. Press half of oatmeal mixture into 8 inch cake pan. Slice apples on top. Pour cooked syrup over apples. Cover with remaining half of oatmeal mixture. Bake 40 to 50 minutes at 350.

APPLESAUCE CAKE — **June Hale Brundage from Peggy Fowler**

1 C. sugar
1/4 C. butter, softened
1 1/2 C. flour
1/2 tsp. cinnamon
pinch of salt
1 tsp. soda dissolved in 1 C. applesauce
1 C. raisins and nuts, mixed
1/2 tsp. cloves , ground

Cream butter and sugar; add applesauce mixed with soda, then rest of ingredients. Pour into 9" square pan and bake at 350 for 25 minutes.
NOTE: This was submitted by June Hale Brundage's granddaughter. Mrs. Brundage was Wapiti School's first teacher. See her on the cover.

MOM BRUNDAGE'S WHITE CAKE — **Marjorie Brundage Cain**

1 cube butter
1 1/4 C. sugar
3/4 tsp. salt
3/4 C. milk
2 C. flour
2 tsp. baking powder
3 eggs, separated
1 tsp. vanilla

Beat egg whites until stiff and add yolks and continue to beat. Cream butter and sugar, add milk alternately with flour, salt, and baking powder. Fold in egg mixture and vanilla. Bake at 350 for 30 minutes.
NOTE: Marjorie is June Hale Brundage's, daughter.

BROWN SUGAR DROPS

June Hale Brundage
from Peggy Fowler

2 cakes unsweetened chocolate
1/2 C. shortening
1 C. brown sugar, packed
1/2 tsp. soda
1 tsp. vanilla
2 eggs
1 tsp. vanilla
1/2 tsp. salt
2 T. milk
1 1/2 C. chopped nuts
1 3/4 C. flour

Melt chocolate over hot water, cool. In mixing bowl, cream shortening and sugar. Beat in eggs and chocolate, Add one-half flour; then milk and vanilla. Add rest of flour, salt, and soda; then nuts. Drop by teaspoonsful on ungreased cookie sheet. Bake at 400 for about 10 minutes.

BUTTERMILK POUND CAKE

Frances Beasley

1 3/4 C. butter or margarine, room temp.
3 1/2 C. powdered sugar
2 3/4 C. cake flour, sifted
1 tsp. vanilla
6 large eggs
3/4 C. dry buttermilk
1/4 C. sliced almonds, optional

In a large bowl, beat butter with an electric mixer until creamy. Mix powdered sugar into butter; Beat until mixture is fluffy. Add eggs, 1 at a time, beating well after each. Add vanilla. Stir together flour and dry buttermilk. Stir into butter mixture, then beat until well mixed. Heavily butter a 10" plain or decorative tube pan. Add almonds, tilt and rotate pan to attach almonds to butter in pan. Or, omit almonds and dust buttered pan with flour. Scrape batter into pan and smooth surface. Bake in a 300 oven until cake just begins to pull from pan sides and a toothpick inserted into the center comes out clean, about 1 3/4 to 2 hours. Let cool in pan on a rack for 10 minutes. Cut around pan edges. Set a rack over cake in pan , hold pan and rack together and invert cake onto rack. Serve cake warm or cool, thinly sliced. If made ahead, cool, wrap airtight, and hold at room temperature up to 2 days; Freeze to store longer. Serves 12 to 16.

CARAMEL PECAN BARS

Cathy Erwin

BASE:

1 yellow cake mix
1/3 C. margarine, soft
1 egg

FILLING:

1 can sweetened condensed milk
1/2 C. brown sugar
1 C. chopped pecans
1 egg
1 tsp. vanilla
1/2 C. baking chip Heath Bit O Brickle

Heat oven to 350. Grease a 13x9 pan. In a large bowl mix cake mix, margarine, and egg at highest speed until crumbly. Press into prepared pan. In a small bowl beat milk, egg, sugar and vanilla until blended. Stir in pecans and brickle chips. Pour over base. Spread to cover. Bake 25 to 35 minutes.

CHOCOLATE CARAMEL NUT BARS

Amanda Soule

1 pkg. 14 oz. caramels (48)
1 1/2 C. walnuts , chopped
1 pkg. German chocolate cake mix with pudding
1/2 C. margarine, melted
1 C. semi-sweet chocolate chips
1 5 oz. can evaporated milk

Heat oven to 350. Melt caramels with 1/3 cup of milk in heavy saucepan over low heat, stirring frequently until smooth. Set aside. Mix remaining milk, cake mix and margarine in large bowl. Press 1/2 of cake mixture into 13 x 9 pan. Bake 8 minutes. Sprinkle 1 cup of the walnuts and 1/2 cup of chips over crust, top with caramel mixture, spreading to the edges of pan. Top with teaspoonfuls of remaining cake mixture; press gently into caramel mixture. Sprinkle with remaining 1/2 cup walnuts and 1/2 cup chips. Bake 18 minutes. Cool and cut into bars.

CHOCOLATE CHIP COOKIES

Kimberly King

2 sticks butter, unsalted
1/2 tsp. salt
1/2 C. sugar
1/2 tsp. baking soda
2 C. flour, plus 2 T. for high altitude
1 tsp. vanilla
3/4 C dark brown sugar
1 lg egg
1 C. chocolate chips

Beat butter, salt and vanilla. Add sugars; then egg. Add baking soda and flour; beat on low speed until just incorporated. Mix in chocolate. Refrigerate dough 1 hour. Heat oven to 400. Roll generous amount into balls and place on cookie sheet. Cook for 10 to 12 minutes.

CHOCOLATE ECLAIR CAKE

Cheri Downen

1 C. water
1 C. flour
1/2 C. butter
4 eggs

Bring water and butter to a boil in medium saucepan. Turn to low heat after butter melts. Add flour, stirring fast with wooden spoon until mixture forms a ball. Remove from heat; add 1 egg at a time, beating well after each addition. Beat until mixture has a satiny sheen. Spread in a 10 1/2 x15" jelly roll pan. Bake at 400 for 30 minutes. Crust will look lumpy. Cool.

FILLING:

1 8 oz. cream cheese
1 can Hershey's chocolate syrup
1 8 oz. cool whip
1 large instant vanilla pudding

Mix pudding according to directions, beat in softened cream cheese, mix thoroughly and spread on crust. Spread cool whip on top. Drizzle syrup on top. Refrigerate.

CHERRY COFFEE CAKE

Karen Campbell

2 1/2 C. flour
1/2 tsp. salt
2 tsp. vanilla
1/2 tsp. baking soda
1 C. melted margarine
2 tsp. baking powder
1 C. milk
1 C. sugar
2 eggs
1 lg. can cherry pie filling

TOPPING:

4 T. melted margarine
1/2 C. sugar
1 C. flour

Mix cake ingredients well and pour batter into greased 13x9 pan. Spread can of cherries over batter. Mix topping ingredients with fork until mixture is coarse crumbs and sprinkle over cherry pie filling. Bake for 1 hour at 350 until top is golden brown. Recipe can be cut in 1/2 for 9x9 pan.

COWBOY COOKIES

Karen Campbell

1/2 C. margarine
1 C. sugar
1 tsp. baking soda
1/2 tsp. salt
2 C. flour
1 C. brown sugar
1 T. vanilla
1/2 tsp. baking powder
1 pkg. chocolate chips
2 C. oatmeal

Mix all ingredients. May be dropped onto cookie sheet or as bar cookies. Bake at 350 for 12 minutes.

DUMP CAKE — **Karen Campbell**

1 lg. can crushed pineapple, undrained
1 lg. pkg. yellow cake mix
2 sticks margarine or butter
1 can cherry pie filling
1/2 C. chopped nuts

Put pineapple and pie filling in 9x13 pan. Put dry cake mix over fillings. Add nuts and top with butter or margarine sliced into pats and Bake at 350 for 1 hour.

ESKIMO COOKIES — **Donna Leibel**

1 1/2 sticks butter
1/2 tsp. vanilla
2 C. oats
Confectioners sugar
3/4 C. sugar
3 T. cocoa
1 T. water

Soften butter, add sugar, water and cocoa. Mix well. Stir in oats. Refrigerate overnight. Shape into balls and roll in confectioners sugar. Keep refrigerated.

FAVORITE BROWNIE RECIPE — **Claudia Schroeder**

2 sticks margarine
1 1/2 C. plus 2 T. flour
1 tsp. salt
4 eggs
2 C. sugar
1/2 tsp. baking powder
1 tsp. vanilla
2 squares unsweetened chocolate
3/4 C. nuts, chopped

Melt margarine and chocolate over very low heat. Sift together flour, baking powder, and salt. Gradually add sugar and eggs. Mix thoroughly. Add vanilla, melted butter and chocolate. Blend. Bake in greased 9x13 pan at 375 for 30 to 35 minutes.

Our life is what our thoughts make it.

MILLION DOLLAR FUDGE II — **Jamie Schroeder**

1 13 oz. can evaporated milk
1 7 oz. jar marshmallow creme
1 T. butter or margarine
1 12 oz. pkg. semi-sweet chocolate chips
1 8 oz. Hershey's milk chocolate bar broken into pieces
1 tsp. vanilla
4 C. sugar
1 2/3 C. chopped pecans or walnuts

Combine chocolate chips and Hershey bar in a large mixing bowl. Set aside. Combine milk, marshmallow creme, sugar, and butter in a heavy 4 qt saucepan. Cook over medium heat stirring constantly until mixture comes to full rolling boil; boil and stir 8 minutes. Remove from heat, immediately add to chocolate in mixing bowl, beating until completely melted. Blend in vanilla and pecans or walnuts. Pour mixture into a buttered 13x9 inch pan. Cool.

GOLD BRICKS — **Pat Kelly**

2 eggs
1 C. sugar
1 C. flour
Pinch of salt
1/2 C. cold water
1 tsp. vanilla
2 tsp. baking powder
Ground peanuts or coconut

Beat eggs well, add sugar and cold water. Continue beating until well mixed. Add vanilla and dry ingredients beating until mixture forms bubbles. Bake in 8x8 pan at 375 for 30 minutes or until browned. When cool cut into 2" squares or larger. Frost on all sides with a rich powdered sugar frosting. Roll in ground peanuts or coconut.

ARLENE'S HONEY CAKE — **Arlene Hanson**

2 C. sifted flour, high altitude flour works best
1 C. honey
3 eggs
1/2 C. coarsely chopped walnuts
1 C. strong black coffee, cold
1 tsp. baking powder
1 T. vegetable oil

Beat eggs. Add coffee and honey. Add flour, baking powder, oil, and walnuts. Pour into greased and floured 9 inch loaf pan. Bake in pre-heated oven at 350 for 30 minutes.

LET'S EAT LADYBUGS! **Shelby Soule**

1/4 C. peanut butter
2 T. powdered sugar
24 mini-chocolate chips for spots on back
24 thin pieces of red licorice for legs
2 T. chocolate chips
2 T. sweetened condensed milk
8 pretzel sticks for antennae

Mix peanut butter, sugar, chips, and milk together. Divide mixture into 1/4's and roll each into a ball. Pat down and make a line down the middle with a plastic knife. Put 6 mini-chocolate chips on for spots and pretzels for antennae. Take the 6 thin licorice pieces and put them on as legs. Eat your ladybug! Recipe can be doubled easily. Makes 4 ladybugs.

LOLLYPOPS **Dion Campbell**

2 C. sugar
3/4 C. light corn syrup
Several drops flavoring
1/2 C. water
Food coloring
Sucker sticks

Combine sugar, corn syrup and water. Heat to boiling; cook without stirring to 300 degrees (hard-crack stage). Stir in coloring and flavoring. Pour onto sticks laying on shiny side of tin foil. Cool. Peel off foil. (Sucker sticks can be bought at Wal-Mart, in the crafts dept.)

MANDARIN ORANGE CAKE **Cathy Erwin**

1 yellow cake mix
3 eggs
3/4 C. oil
1 can mandarin orange sections and juice

FROSTING:
1 large can crushed pineapple
1 tsp. vanilla
1 lg cool whip
1 box instant lemon pudding
1 tsp. lemon juice

Mix ingredients for cake in large mixing bowl, beat 3 minutes. at high speed. Pour in 2 greased and floured 9 inch cake pans. Bake at 350 for 25 to 30 minutes. Cool. Mix all the ingredients for frosting and frost cake when completely cooled.

CHOCOLATE CHIP PEANUT MELTAWAYS

Jamie Schroeder

1 C. butter or margarine, softened
1 1/4 C. powdered sugar
1 tsp. vanilla
3/4 C. chopped salted roasted peanuts
1/4 tsp. almond extract
2 T. unsweetened cocoa
2 1/4 C. flour
1/2 C. chopped semisweet chocolate chips

Beat together butter and 1/2 cup powdered sugar until creamy. Beat in vanilla and almond extract. Add flour; mix until blended and dough forms. Stir in peanuts and chocolate. Roll dough into 1 inch balls; place about 1 1/2 inches apart on ungreased 12x15 baking sheets. Bake in a 375 oven until cookies are pale gold, 8 to 10 minutes. Meanwhile, mix 3/4 cup powdered sugar and cocoa in a small bowl. Roll warm cookies, a few at a time, in cocoa mixture to coat. Cool on racks. Serve warm or cool. Store in airtight container up to 5 days. Makes about 40 cookies.

MICROWAVE FUDGE

June Naff

1 can sweetened condensed milk
1/4 C. margarine or butter
3 C. semi-sweet or milk chocolate chips
1 C. chopped walnuts

Place all ingredients except nuts in large microwavable bowl. Microwave at medium (50%) until chocolate chips are melted, 3 to 5 minutes, stirring once or twice during cooking. Stir in nuts and pour into well greased 8x8 pan. Refrigerate until set. Makes about 2 lbs.

MILLION DOLLAR FUDGE I

Stacy Schroeder

3 pkgs. chocolate chips or (large Hershey bars)
1 pt. marshmallow creme
1 C. walnuts or pecans
1 can condensed milk
3 T. vanilla
4 1/2 C. sugar
1 1/2 cubes oleo

Mix together chocolate chips, marshmallow creme, nuts and vanilla. In a saucepan mix together, sugar, milk and oleo. Bring to a boil and boil 6 minutes. Combine the two mixtures stirring well to mix. (Stirring too much will make it turn to sugar.) Pour into buttered pan and cool. Cut into 4 pieces and wrap in wax paper and slice as needed.

LAYERED MINT CHOCOLATE FUDGE

Brenda Heinz

1 12 oz. pkg. chocolate chips
1 14 oz. sweetened condensed milk
1 T. peppermint extract
2 tsp. vanilla
1 C. white baking chips
Green food coloring

Melt chocolate chips with 1 cup sweetened condensed milk; add vanilla. Spread half of mixture into wax paper lined 8 x 9 inch pan; chill until firm. Melt white chips with remaining milk; add peppermint extract and food coloring. Spread over chilled mixture. Chill 10 minutes. Spread reserved chocolate mixture over mint layer. Chill.

MINTED WALNUTS

Claudia Schroeder

1/4 C white Karo syrup
1/2 C. water
10 marshmallows
1 C. sugar
1 tsp. peppermint extract
1 lb. walnuts

Combine karo, sugar, and water in saucepan. Cook over medium heat, stirring constantly, until mixture boils. Continue cooking until soft ball stage. Remove from heat, add mint and marshmallows. Stir until marshmallows are melted and mixture is creamy. Add walnuts and stir until they are thoroughly coated. Spread on waxed paper, cool slightly and separate.

NIEMAN-MARCUS CHOCOLATE CHIP COOKIES

Pru Baratto Lolich
Coleman's Grandma

1 C. butter or oleo
1 C. white sugar
1 tsp. vanilla
1/2 tsp. salt
1 tsp. soda
1 4 oz. Hershey bar (grated)
2 1/2 C. oatmeal, grind in blender
1 C. brown sugar
2 eggs
2 C. flour
1 tsp. baking powder
1 C. chocolate chips
1 1/2 C. chopped nuts, optional

Cream butter and sugars. Add eggs and vanilla. Mix together with flour and other dry ingredients. Add chocolate chips, Hershey bar, and nuts. Roll into balls, flatten slightly and place on cookie sheet. Bake at 375 for 8 minutes. (Some cookie sheets may require 10 minutes.)

PECAN SQUARES

June Hale Brundage from Peggy Fowler

2 eggs
1/2 C. broken pecans
1/3 C. butter, melted
1 C. brown sugar
1/2 C. flour
1 tsp. vanilla

Beat the eggs and add the sugar. Then add the pecans, flour, and melted butter. Add vanilla. Pour into 9 inch pan and bake at 350 for 25 minutes.
NOTE: Peggy, is the granddaughter of June Hale Brundage, the first teacher at Wapiti School.

EASY PENUCHE ICING

June Hale Brundage from Peggy Fowler

1/2 C. butter
1/4 C. milk
1 C. brown sugar
1 3/4 to 2 C. confectioners sugar

Melt butter. Add brown sugar and boil over low heat 2 minutes. Stirring constantly. Stir in milk, stir until it comes to a boil. Cool to lukewarm. Gradually add confectioners sugar. Beat until spreading consistency. If icing becomes too stiff, add a little hot water. Spread on her applesauce cake.

PINEAPPLE CARROT CAKE

Dave Rackleff

2 C. flour
2 C. sugar
3 eggs
1 1/2 C. vegetable oil
1 C. raisins
1 C. crushed pineapple, well drained
1/2 tsp. baking soda
2 tsp. ground cinnamon
2 C. finely grated carrots
1 tsp. vanilla
1 C. chopped nuts, divided

CREAM CHEESE FROSTING:
2 pkgs. cream cheese (3 oz.), softened
3 C. confectioners sugar
6 T. butter or margarine, softened
1 tsp. vanilla

In a mixing bowl, combine dry ingredients. Add eggs, oil, carrots, and vanilla. Beat until mixed, stir in pineapple, raisins, and 1/2 cup nuts. Pour into greased 13x9x2 pan. Bake at 350 for 50 to 60 minutes. Cool. Combine frosting ingredients in a small bowl, mix until well blended. Frost cooled cake, sprinkle with remaining nuts. Store in refrigerator.

PINEAPPLE COFFEE CAKE

Ann Earl
Dion's Grandma

1 1/2 C. flour
2 tsp. baking powder
1/3 C. sugar
1/4 C. melted shortening
1 egg
1/2 C. pineapple juice
1/2 tsp. salt

PINEAPPLE TOPPING:
1/4 C. sugar
1 T. butter
1 tsp. cinnamon
1/3 C. crushed pineapple

Combine liquid and dry ingredients for cake and beat well until smooth. Spread in a greased 9" pie plate.

TOPPING: Mix sugar and cinnamon. Cream with butter and stir in pineapple. Sprinkle over top of batter. Bake in 350 oven for about 35 minutes or until cake shrinks from the side of pie pan. Cool slightly before serving. Makes 6 to 8 servings.

RHUBARB CAKE I

JoAnn Hoines

1 yellow cake mix
1 pt. whipping cream
1 1/4 C. sugar
4 C. rhubarb, cut into small pieces

Grease and flour 9x13 pan. Mix yellow cake according to package directions. Pour into pan. Top cake mix with rhubarb and sugar. Pour whipping cream over all. Bake 40 minutes at 350 (maybe longer, check if set by wiggling or a toothpick test).

A smile adds a great deal of face value.

RUM CAKE

Bev Campbell
Dion's Grandma

1 C. pecans or walnuts, chopped
3/4 C. dark rum (not 151 proof)
1 yellow cake mix
1/4 C. oil
1 C. water
4 eggs
1/4 C. flour (for high altitude)
1 small pkg. instant vanilla pudding

GLAZE:
1 C. powdered sugar
1/4 C. water
1/2 C. butter
1/2 C. rum

Sprinkle nuts in bottom of greased and floured bundt pan. Combine cake mix, pudding mix, eggs, water, oil and rum. Beat for 2 minutes. Pour over nuts and bake at 350 for 50 minutes. Pop out and cool until just warm.
Glaze: In saucepan, boil for 5 minutes the powdered sugar, butter and water. Remove from heat and stir in rum and return to heat until just begins to boil. Spoon warm glaze over cake, letting it soak in, repeating several times until glaze is gone and cake has good coating.

SALTED NUT ROLLS I

Marla Gefre

1 17 oz. marshmallow creme
2 1/4 C. powdered sugar
16 oz. salted peanuts, chopped
1 17 oz. caramels
3 T. water

Knead together marshmallow creme and powdered sugar. Shape into small fingers (2 x 1 1/2 inches). Put on wax paper on a cookie sheet. Freeze. Melt caramels with water. Dip fingers in caramel and then roll in peanuts. Freeze till set; then refrigerate.

BETTER THAN SEX CAKE

Karen Campbell

1 yellow or white cake mix , bake as directions state
2 boxes pudding, vanilla or coconut (instant or cooked)
4 oz. crushed pineapple
2 C. sugar
1 lg. Cool Whip
Nuts and coconut

Bake cake in 9x13 pan. Mix pineapple and sugar together in pan and heat to warm and melt sugar. Set aside. When cake is done, take fork and punch holes in cake. Pour heated mixture over it and chill for about 1 hour. Mix pudding as directed, adding coconut to vanilla. Cool, then put pudding over cake. Top with Cool Whip and then sprinkle with coconut and nuts. Refrigerate. Really good and rich.

BOBBIE'S SNOWBALLS — Marianne Gambill

1 pkg. chopped dates
1 pkg. vanilla wafers , crumbed
1 can Eagle Brand Sweetened Condensed Milk
1 C nuts, chopped
1 C. coconut
White icing

Mix all ingredients together, except coconut and icing. Roll mixture into 1 inch balls, roll balls into frosting then into coconut. Refrigerate.

STRAWBERRY-RHUBARB CAKE — Ann Earl, Dion's Grandma

5 C. rhubarb, chopped 1/2 inch pieces
1 3 oz. strawberry Jello
1 C. sugar
4 C. miniature marshmallows
1 white cake mix

Grease 13x9 cake pan. Put rhubarb in bottom of pan. Sprinkle jello, sugar and marshmallows over rhubarb. Mix white cake as directed. Pour over other ingredients carefully. Bake at 350 for 1 hour. Test cake for doneness, it will pull away from edge. Cool 10 minutes and then invert on tray. Cool and serve.

SUGAR COOKIES I — Stacy Schroeder

1 C. shortening
1 tsp. baking soda
4 C. flour
1 tsp. salt
2 tsp. baking powder
2 eggs
1 C. buttermilk
1 C. sugar
1 C. brown sugar
2 tsp. vanilla

Combine shortening, sugars, eggs and vanilla. Combine flour, soda, baking powder, and salt. Alternate flour mixture and buttermilk with shortening mixture. Chill. Turn dough onto floured counter. Form into balls and pat into rounds. Bake at 350 for 10 to 12 minutes. Frost.

OLD FASHIONED SUGAR COOKIES II

Yvonne Kappelmann

1 C. margarine, softened
1 C. powdered sugar
1 tsp. vanilla
4 C. flour
1 tsp. cream of tartar
1 C. cooking oil
1 C. white sugar
2 eggs
1 tsp. soda
1 scant tsp. salt

Mix margarine, oil, sugars, and vanilla. Beat well. Add 2 eggs. Beat well. Sift together flour, soda, cream of tartar, and salt. Add to creamed mixture and mix well. Dough will be very soft. Chill dough until firm, about 2 hours. Roll chilled dough into 3/4 to 1 inch balls and place on greased cookie sheet. Press flat with glass dipped in sugar. OR shape into logs, chill and slice. Place slices on cookie sheet and sprinkle with sugar. Bake at 375 for 10 to 12 minutes until light golden. Makes 8 to 9 dozen cookies.

TOFFEE

Frances Beasley

1 stick oleo
3 T. water
1 C. sugar
1 stick butter
nuts, any kind, chopped
Hershey bars

Cook all ingredients (except nuts and Hershey bars) in a cast iron skillet until golden toffee color; Stir constantly and have nuts ready to put in at just the right moment. Add nuts just before taking off stove; pour quickly onto ungreased baking sheet. Lay Hershey bars on top while warm and spread evenly. Cool.

CHERRY ANGEL TREAT

Elaine Solie

1 C. powdered sugar, sifted
1 envelope dessert topping
5 C. angel food cake, cubed
1 3 oz. cream cheese
OR 1/2 C. whipping cream
1 can cherry pie filling (or any other kind of pie filling)

Add powdered sugar to cream cheese. Beat until fluffy. Add whipped topping, fold in angel cake cubes. Put in 11x7x1 1/2 inch pan. Top with pie filling. Chill 2 to 3 hours.

LEMON SOUFFLE — **Pat Campbell**

2 envelopes Knox gelatin
6 eggs, separated
4 lemons, grated rind and juice
1 1/2 C. cold water
2 C. sugar
2 C. cream, whipped

Soften gelatin in glass measuring cup with water. Beat egg yolks and sugar until thick and light colored. Beat in lemon juice and rind. In a separate bowl, beat egg whites until stiff but not dry. Dissolve gelatin by putting cup into pan of simmering water. Fold in to lemon mixture, then fold in egg whites and whipped cream. Place in large souffle bowl. Chill 8 hours.

BERRIES IN THE SNOW — **Irene Smith**

1 pkg. frozen blackberries or strawberries, 16 oz.
Med. size Cool Whip
12x8 dish or casserole
Vanilla wafers
1 can Eagle brand milk

Line dish with vanilla wafers. Place 1/2 the berries on top of cookies. Mix cool whip and Eagle brand milk. Pour 1/2 on top of berries. Put on a few more cookies, the rest of berries, and top with remainder of cool whip mixture. Refrigerate around 3 hours. Best the second day, when cookies are soft, but you probably can't wait. Delicious!

PRUNE CAKE — **Alice Fales**

1 C. brown sugar
3/4 C. shortening
3 eggs
1 1/4 C. flour
1 C. prunes, chopped
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. all spice
1/4 tsp. nutmeg
3 T. prune juice

Bake in loaf pan at 350 for 35 to 40 minutes.

TOPPING:
1 1/2 C. brown sugar
1 egg
3/4 C. nuts, chopped
1 T. butter
2 T. flour
1 C. sour cream
3/4 C. raisins

Cook slowly until thick and pour over cake warm.

HONEY CHOCOLATE ANGEL FOOD CAKE

Alice Fales

12 egg whites
3/4 C. cake flour
1 tsp. vanilla
2 tsp. cream of tartar
1 C. sugar
1/4 C. cocoa
1/2 C. honey
1/2 tsp. salt

WHIPPED CREAM FROSTING:

2 C. cream
1/4 C. cocoa
3/4 C. sugar
1 tsp. vanilla

Beat egg whites until frothy. Then add salt and cream of tartar, beat until stiff. Add honey and vanilla. Then add flour, sugar and cocoa (which has been sifted three times), a little at a time. Bake at 375 for 35 to 40 minutes.

FROSTING: Mix together all ingredients, and refrigerate for 1 hour. Then whip until stiff and frost cake.

PUMPKIN CHEESECAKE BARS

Mary Lou Moon

1 C. flour
5 T. butter, softened
1 8 oz. cream cheese, softened
1/2 C. solid pack pumpkin
1 1/2 tsp. cinnamon
1 tsp. vanilla
1/3 C. brown sugar
1/2 C. pecans or walnuts, chopped
3/4 C. sugar
2 eggs, lightly beaten
1 tsp. ground allspice

Combine flour and brown sugar in medium bowl. Cut in butter to make a crumb mixture. Stir in nuts. Set aside 3/4 cup mixture for topping. Press remaining mixture into bottom of 8x8 inch baking pan. Bake in preheated 350 oven for 15 minutes. Cool slightly. Combine remaining ingredients in large mixer bowl. Blend until smooth. Pour over baked crust. Sprinkle with reserved topping. Bake an additional 30 to 35 minutes. Cool before cutting into bars.

TROPICAL SPICE CAKE — **Berma Beal**

3 C. flour, sifted
1 tsp. cinnamon
1 tsp. salt
8 oz. crushed pineapple, with juice
3 eggs
1 tsp. baking soda
2 C. sugar
1 1/2 C. oil
1 1/2 tsp. vanilla
2 C. diced, ripe bananas

Preheat oven to 350. Measure all dry ingredients. Sift flour, baking soda, cinnamon and salt together. Dice the bananas, add to the dry ingredients with oil, vanilla, eggs and pineapple with juice. The mixture is stirred to blend, but is not beaten. It is then poured into a greased 9 inch tube pan and baked for about 1 hour and 20 minutes. Set aside to cool in the pan, on a rack. Remove from pan; wrap in foil while still warm. Cake improves daily.

SUGAR COOKIES III — **Deb Carlton, Blackwater Lodge**

1 C. butter
1 C. powdered sugar
2 eggs
1 tsp. cream of tartar
1 tsp. vanilla
1 C. shortening
1 C. white sugar
4 C. flour
1 tsp. soda

Cream shortening, add sugar and eggs. Sift flour, cream of tartar, soda. Add with flavoring. Drop from teaspoon on cookie sheet. Make small balls and flatten with glass dipped in sugar. Bake at 350 for 8 to 10 minutes.

PEACHES AND CREAM CHEESECAKE — **Nancy Collins**

1 16 oz. can peach slices
3/4 C. flour
1/2 tsp. salt
3 T. butter or marg.
1/2 C. milk
1 tsp. baking powder
1 3 1/8 oz. pkg. vanilla pudding mix
1 egg
1 8 oz. cream cheese, softened
1/2 C. + 1 T. sugar
1/2 tsp. cinnamon

Drain peaches, reserving 3 tablespoons juice. Combine flour, salt, butter, milk, baking powder, pudding mix and egg. Beat 2 minutes at med. speed on electric mixer. Pour into greased 9 inch pie plate. Arrange peaches over batter. Beat cream cheese until smooth. Add 1/2 cup sugar and reserved peach juice. Spoon mixture over peaches, leaving 1 inch margin around side of dish. Combine remaining 1 tablespoon sugar and cinnamon; sprinkle over top. Bake at 350 for 30 to 35 minutes, or until golden brown. Cover and chill until serving time. Makes 6 to 8 servings.

RHUBARB CAKE II

Carmen Schneider

1/2 C. shortening
1 1/2 C. white sugar
1/2 tsp. salt
3 C. rhubarb, cut fine
1 egg
1 tsp. soda in 1 C. sour milk*
2 C. + 1 tsp. flour

Cream shortening, add sugar, mix well. Add salt and egg. Add soda and milk mixture, mix well. Add flour. Stir in rhubarb. Pour into 9 x 13 metal cake pan. Mix topping and sprinkle over cake before baking at 350 for 45 minutes.

Topping:
1/3 C. white vinegar
1/3 C. nut meats, optional
1 tsp. cinnamon

*Sour milk
2 tsp. brown vinegar in milk

CHOCOLATE CREAM HEART COOKIES

Carolyn Williams

Cookies:
1 1/2 C. salted butter, softened
1 1/2 C. powdered sugar
4 tsp. vanilla extract
3 C. all-purpose flour

Cream filling:
1/2 C. heavy cream
1 C. semi sweet chocolate chips
Extra powdered sugar to garnish

Cream butter. Add sugar and vanilla. Mix in flour. Gather dough into 2 balls, wrap and chill 1 hour. Scald cream, remove from heat. Stir in chips; cover 15 minutes. Stir cream until smooth. Cool to room temperature. Heat oven to 325. Using floured rolling pin, roll dough on floured board to 1/4 inch thickness. Cut out 2 inch hearts with cookie cutter. Be careful not to overwork the dough. Place on ungreased sheet, 1/2 inch apart and bake for 16 to 18 minutes. When cookies and cream are cool, spread 1 teaspoon cream onto cookie. Top with another cookie. Sift powdered sugar on cookies for extra romance!

ISLAND COOKIES — **Caroel Chafin**

1 2/3 C. all-purpose flour
3/4 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
3/4 C. butter
3/4 C. macadamia nuts, chopped
1/2 C. granulated sugar
1 tsp. vanilla
1 egg
2 C. milk chocolate chips
1 C. flaked coconut, toasted if desired

Combine flour, baking powder, baking soda and salt in small bowl. Cream butter, brown sugar, granulated sugar and vanilla in a large bowl. Beat in egg. Blend in flour mixture. Stir in chips, coconut, nuts. Drop by rounded tablespoons onto ungreased sheet. Bake at 375 for 8 to 11 minutes, or until edges are lightly browned. Do not overbake. Let stand for 2 minutes; remove to wire racks for complete cooling.

POPCORN CAKE — **Carol Keenan**

4 or 5 quarts popped corn
M&Ms, peanuts
1 stick butter or margarine
1 lb. little gum drops
1 lg. bag marshmallows

Mix together in large bowl: corn, gum drops, peanuts, M&Ms. Melt marshmallows and oil. Pour over dry ingredients. Mix well and press into a greased, 13x9" pan. Chill and store in covered container.

RICE KRISIPIE SQUARES — **Heidi Pursley**

1 C. granulated sugar
1 1/2 C. peanut butter, crunchy or smooth
12 oz. butterscotch or peanut butter chips
1 C. dark Karo syrup
7 or 8 C. Rice Krispies
12 oz. chocolate chips
4 T. cream

In 4 quart saucepan, bring sugar and syrup to a boil, stirring constantly for smoothness. Remove from heat. Add peanut butter and stir until smooth and blended. Stir in Rice Krispies to form a sticky batter. Place batter in 13x9" pan to cool. Clean pan and utensils immediately in hot soapy water because sticky batter can be nearly impossible to remove. While Rice Krispies are cooling, heat 2 varieties of chips and add cream to form a smooth icing. Spread over top of Rice Krispies. Best to cut into squares while still warm. Can be served partially or fully cool.

STEAMED PUMPKIN PUDDING

Dona Cranston

1 1/2 C. flour
1/2 C. brown sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
1/3 C. shortening
1 egg
1/2 C. white sugar
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp.ginger
1 C. mashed, cooked pumpkin
2/3 C. buttermilk or sour milk

Combine all ingredients into mixing bowl and beat on medium speed 2 minutes. Turn into greased 6 1/2 C. mold or bundt cake pan. Place pudding into another pan of hot water and place on stove to steam for 1 1/2 or 2 hours, until pudding springs back when lightly touched. Serve warm with butter cream sauce.

BUTTER CREAM SAUCE

Dona Cranston

1/2 C. white sugar
1 T. cornstarch
1/2 C. butter or margerine
1/2 C brown sugar
3/4 C. half and half
1 tsp. vanilla

Combine sugars and cornstarch in saucepan. Add liquid and butter. Stirring, bring to boil one minute. Pour in vanilla. Ladle steamed pumpkin pudding.

VANILLA WAFER CAKE

Wynne Watkins Manning

1/2 lb. butter
6 eggs
1/2 C. half and half
1 C. pecans, chopped fine
2 C. sugar
1 12 oz. box vanilla wafers, crushed
1 7 oz. pkg. flaked coconut

Cream butter and sugar. Add eggs, one at a time. Add and mix remaining ingredients and blend thoroughly. Bake in a greased and lined 10 inch tube pan, at 300 for 1 hour or more.

NO BAKE CHEESECAKE

Jane Lang

1 C. sugar
1 lg. can evap. milk
1 graham cracker crust
2 8 oz. pkgs. cream cheese
1 lg. pkg. lemon Jello
2 9" pie plates or 1 9x13" cake pan

Add sugar to softened cream cheese and beat well. Follow directions on jello package, using only half of water. Chill jello until slightly set. Add to cheese mixture and beat. Chill milk until ice particles form, beat into jello and cheese mixture until slightly thick. Pour into graham cracker crust. Chill at least 3 hours.

CHILD'S CHOICE COOKIES

Mary Lou Moon

2 1/3 C. all purpose flour
1 tsp. baking soda
1 C. granulated sugar
2 eggs
2 C. oats, quick or old fash'd, uncooked
3/4 C. Reese's peanut butter chips
1 C. Crisco, butter flavored
1/2 tsp. baking powder
1 C. packed brown sugar
1 tsp. maple flavoring
3/4 C. chocolate chips
3/4 C. mini marshmallows

Combine flour, Crisco, soda, powder in large bowl. Beat until blended. Mix in sugars, eggs, maple flavoring. Add oats and stir in chips and marshmallows. Shape dough into 1 1/2" balls and flatten slightly. Place 2 inches apart on greased baking sheet. Bake at 350 for 9 to 10 minutes. Makes 3 1/2 dozen.

For bars, spread dough in greased 15 1/2x10 1/2x 1" pan. Bake at 375 for about 23 minutes.

NEW YORK STYLE CHEESECAKE

Mary Lou Moon

1/3 C. margarine, melted
1/4 C. sugar
1 14 oz. can sweetened condensed milk
1 T. vanilla extract
1 1/4 C. graham cracker crumbs
4 8 oz. pkgs. cream cheese, softened
4 eggs
1/3 C. sifted flour
1/2 tsp. grated lemon rind

Combine margarine, crumbs and sugar and press firmly on bottom of 9" spring form pan. In large mixing bowl, beat cream cheese until fluffy; gradually beat in milk. Add eggs, flour, vanilla and rind, mixing well. Pour into prepared pan. Bake 1 hour, at 300, until lightly browned. Cool, chill.

SWEDISH BALLS

Maia Noeder

1/2 lb. butter
2 tsp. vanilla
2 C. or 1/2 lb. pecans, finely chopped
4 T. sugar, big
2 C. flour, sifted twice before measuring
Powdered sugar for rolling

Cream butter and sugar. Add other ingredients. Roll into little balls and bake for 20 minutes at 350. Dip into powdered sugar.

CARMEL CORN

Marynell Heringer

7 1/2 qts. corn, popped
1 C. butter
1 tsp. salt
1 T. vanilla
2 C. brown sugar
1/2 C. light corn syrup
1 tsp. soda

Boil brown sugar, syrup, butter and salt in heavy pan for 5 minutes. Remove and add soda and vanilla. Stir and mix with popcorn. Spread on 2 large cookie sheets and put in 200 oven for 30 minutes.

TEXAS HOT COCOA CAKE

Ann Simpson

3 C. sugar, divided
1/2 C. cocoa, divided
1 1/2 sticks butter or margerine
1/2 C. buttermilk
1 tsp. baking soda
2 C. flour
1C. water
1/2 C. Crisco
2 beaten eggs
2 tsp. vanilla, divided

Sift together flour and 2 C. sugar. Bring to boil in saucepan: 4 T. cocoa, water, 1 stick butter and Crisco. Pour over flour mixture while hot. Add buttermilk, eggs, soda, 1 tsp. vanilla. Bake in greased 9 1/2 x 13" pan at 400 for 25 minutes. In saucepan, boil frosting ingredients: 1 C. sugar, 1/4 C. butter, 1/4 C. cocoa. Add 1 tsp. vanilla and pour over warm cake. Delicious served fresh and warm.

FINLAND CHOCOLATE CAKE

Gina Sowerwine

1 pkg. German chocolate cake mix
3/4 C. butter
1 C. chocolate chips
14 oz. pkg. caramels
1/2 C. evaporated milk

Mix cake according to directions on box. Pour 1/2 batter into buttered cake pan. Bake 15 minutes. Mix caramels with butter and milk. Pour over baked cake. Pour remaining batter on top and spread with chocolate chips. Bake 20 minutes. After cake cools, chill right away.

LEMON BARS DELUXE

Carl And Marie Johnston

2 C. sifted all purpose flour
1/2 C. sifted powdered sugar
2 C. granulated sugar
1/2 tsp. baking powder
1 C. butter or margarine
4 eggs
1/3 C. lemon juice

Sift 2 C. flour and powdered sugar. Cut in butter until mixture clings together. Press in 13x9x2 pan. Bake at 350 until lightly browned, about 20 minutes. Blend eggs, 2 C. sugar and lemon juice until thick and smooth. Sift 1/4 C. flour and baking powder; add to blender and blend more. Pour over crust. Bake at 350 for 25 minutes. Sprinkle with powdered sugar. Cool. Cut into bars. Makes 30. Carl is cookbook cover girl and student Vera Wagoner's son.

Some thrifty housewives who would say
That waste could cause them sorrow,
Will save leftover dabs today
But throw them out tomorrow.

Notes

Holy City — These and other fantastic rock formations all along the highway between Cody and Yellowstone, "are miserable for climbing — formed by volcanic pebbles and boulders, mixed into the molten andesite lavas, like ingredients in a fruitcake — and just about as ready to crumble," so the story goes. See if you can spot the bear, goose, anvil, and old washerwoman standing beside her cabin. A boy and his dog and a laughing pig sit farther back off the highway.

Main Dishes and Casseroles

LENT CHEESE ASPARAGUS SANDWICH BAKE

Phyllis L. Lenik
Wapiti Red Barn

1 C whole milk
1 can cream chicken soup
dash of pepper
1/4 tsp. A-1 sauce, optional
4 slices day-old bread
1 lb. can asparagus spears
1/2 tsp. dry mustard
1/4 tsp. salt
1 tsp. grated onion
2 eggs, beaten
4 slices American cheese

Blend all ingredients except bread, cheese and asparagus. Line 8 or 9 inch square baking dish with bread, crust removed. Place 4 spears of asparagus on each slice. Cover asparagus with cheese. Now slowly pour liquid over all. Let stand one hour. Bake at 350 degrees for 40 minutes. Chicken, turkey or ham can be added. Serves 4. Great for brunch with a fruit salad!

BAKED SHELLS WITH 3 CHEESES

Martha Matloff

3 C. spaghetti sauces, commercial or homemade
2 C. shells, small or medium
15 oz. ricotta cheese
1 C. parmesan cheese
1 egg
8 oz. shredded mozzarella

Cook shells, drain. Layer sauce, shells, ricotta mixed with egg, mozzarella and parmesan at least twice in a baking dish. Bake uncovered 45 minutes

BROCCOLI AND CHICKEN CASSEROLE

Polly Wolf

1 large head fresh or frozen broccoli, 1 lb.
1 C. mayonnaise
1 tsp. lemon juice
1/4 C. shredded cheese
2 C. sliced cooked chicken
2 10 oz. cans cream of chicken soup
1 tsp. curry powder
1/2 C. bread crumbs

Prepare broccoli in serving pieces. Cook, then drain. Put broccoli in greased 9x13 pan. Place chicken on top. Combine soup, mayonnaise, lemon juice and curry powder. Pour over chicken. Sprinkle with cheese and bread crumbs. Dot with butter. Bake at 350 oven for 25-30 minutes. Serves 6 to 8 persons.

STUFFED CABBAGE

Kae Rumbel

1 or 2 large heads of cabbage
1 large can tomatoes
2 cloves garlic, minced
1/2 lb. pork sausage, Italian is good
1 tsp. salt
Pepper to taste
1 lb ground meat
1 C. rice

Cook rice as directed, cool and combine with ground meat, sausage, garlic, salt and pepper and about 2/3 cup of tomatoes. Remove large outer leaves of cabbage, simmer in boiling water 8 to 10 min, until soft. Drain. Put filling on cabbage leaves and roll. Stem end should be outside and placed downward in large pan. Cut 2/3 of cabbage, coarsely and put into large pot. Lay rolls on this cabbage with stem end down. Cut rest of this cabbage and put over rolls. Pour remaining tomatoes over all. Sprinkle with salt and a lot of pepper. Simmer for 3 to 4 hours.

CHICKEN AND RICE I

Irene Kinsel

1 cut up chicken, salt and pepper (or skinned parts; breast, thighs, legs)
1 pkg. Lipton's Onion Soup (or your choice), can add more dry soup mix
3 C. water
1 stick margarine
1 1/2 C. uncooked rice

Spray 11 x 13 pan with oil spray. Spread rice in bottom; add seasoned chicken. Shake dry soup mix over, cut margarine on top, and add water from tap. Cover with foil. Bake for 2 hours at 350 degrees. Will brown . Serves 4 plus. Good for potluck meals.

CHICKEN OR TURKEY CASSEROLE

Ida Harris

3 cans cream of chicken soup, no water
1 lb grated cheddar cheese
2 C. diced chicken or turkey, cooked and diced
1 can diced green chilies
6-8 flour tortillas

Combine all ingredients except tortillas. Spray or grease 9x13 pan. Spread thin layer of mixture in bottom, layer flour tortilla on top, layer of mixture, then tortilla continuing until mixture is gone. Bake at 375 for 35 to 45 minutes.

CHICKEN AND RICE CASSEROLE II

Jean Krampert

2 C. dry instant rice
1 can each; cream of mushroom soup
cream of celery soup
cream of chicken soup
1 chicken cut-up
1 envelope dry onion soup mix

Mix together the rice and three soups. Put in 9 x 13 pan. Place chicken pieces on top. Then sprinkle with onion soup mix. Cover with foil and bake 1 1/2 hours at 325 degrees. Remove foil and bake 1/2 hour longer.

CHILI RIENO CASSEROLE

Lynn Lowrey

Whole green chilis - 32 oz.
1 1/2 lb cheddar cheese, shredded
2 T. flour
1 1/2 lb Jack cheese, shredded
6 eggs
1 can evaporated milk

Clean stems and seeds out of chilis. In 9x13 pan layer chilis then cheese, chilis then cheese, layering until gone. Mix eggs, flour and milk together, pour over chilis and cheese. Bake for 15 minutes at 425, then 45 min at 375.

CHICKEN LASAGNA

Teresa Rose Mayle

14 cooked lasagna noodles
1 med. onion, chopped
1/2 lb mushrooms, chopped
Basil
15 oz. chicken broth
1 1/2 C. shredded mozzarella
Parmesan cheese
3 C. cooked, diced chicken
3 T. butter or margarine
1 24 oz. can tomatoes
Salt and pepper
3/4 C. half & half
3/4 C. ricotta cheese

Saute onions, mushrooms, spices in butter. Blend tomatoes in blender. Add to mushrooms. Simmer while making cream sauce, adding more tomatoes if needed. Stir in chicken. Melt butter in saucepan. Stir in flour, cooking and stirring 2 to 3 min. Add broth, stirring til thick. Stir in half & half over low heat. Also add ricotta. Then spoon small amount of cream sauce in 9x13 pan. Then a layer of noodles, 1/3 meat mixture and 1/3 cream sauce. Sprinkle mozzarella. Repeat twice. Sprinkle parmesan. Bake at 350 for 20-25 minutes.

ALL AMERICAN CHICKEN POT PIE

Laurie Ash

1 1/2 C. water
1 C. chopped onion or 1 10 oz. can pearl onions
1 16 oz. pkg. frozen mixed vegetables (chopped potatoes are good too)
2 cans cream of broccoli or cream of chicken soup
2 tsp. dill
1/2 C. chopped celery
8 oz. sour cream
2 C. cooked diced turkey or chicken
8 oz. can water chestnuts, chopped
1/2 tsp. thyme

CRUST:
2 C. buttermilk biscuit mix
1 egg yolk, optional
2/3 C. half & half

Start water boiling and add onions, celery, vegetables and potatoes. Cover after it returns to a boil and reduce heat. Cook 10 minutes. Drain, reserving 3/4 cup of liquid. Mix soup, sour cream, and slowly blend in reserved liquid. Add all veggies, chicken and seasonings. Pour into 13x9x2 pan.
Crust: blend buttermilk biscuit mix and half & half for 30 seconds. Knead 15 times. Roll out and place over top of filling. Cut an X in the center. Blend egg yolk with 1 tablespoon water and brush over pastry. Bake 30 minutes at 375, or until crust is golden brown.

EDDIE GARDNER CASSEROLE

Rebecca Soule

3 - 4 C. cooked chicken or turkey
8 - 12 oz. frozen or fresh broccoli
3 C. cooked pasta
1 can cream of mushroom soup
8 oz. sharp cheddar cheese, shredded
1 can evaporated milk
1 can Durkees dried onions

Run frozen broccoli under cold water until almost defrosted. Layer bottom of casserole dish with broccoli, 1/2 cup cheese, chicken, more cheese, pasta and finish with cheese. In separate bowl mix can of soup with evaporated milk. Do not add water to soup. Pour over casserole. Bake at 350 for 30 minutes, or until it starts bubbling. Top with dried onions the last 10 minutes of cooking.

ENCHILADA CASSEROLE — **Greg Erwin**

1 lb ground beef
1 clove garlic, minced
1/2 C. water
1/2 tsp. pepper
4 round corn tortillas
1/4 C. onion, chopped
1 can (8 oz.) tomato sauce
1/2 tsp. salt
1 1/2 to 2 1/2 tsp. chili powder
2 C. shredded sharp cheddar cheese, about 8 oz.

Mix ground beef, onion and garlic in a 2 qt. casserole. Microwave at high, 100% until beef loses its pink color; 5 to 9 minutes, stirring once to break up beef. Drain. Stir in tomato sauce, water, chili powder, salt and pepper. Microwave at high (100%) until sauce in slightly thickened 6 to 10 minutes, stirring after half the cooking time. Alternately layer tortillas, meat sauce and cheese in a 1 1/2 qt round casserole, ending with a layer of cheese. Microwave at high until cheese is melted and bubbly, 1 to 3 min. Let stand 2 to 3 minutes. before serving. Makes 4 to 6 servings.

FIESTA BEAN CASSEROLE — **Dave Rackleff**

1 1/2 lb hamburger
1/2 C. bell pepper, chopped
1 small can green chilis
1 can cheese soup, undiluted
1 1/2 C. grated cheese
1 can Cajun tomatoes, drained
1 med. onion, chopped
1 small can chopped mushrooms
1 can fiesta chili soup, undiluted
2 C. wide egg noodles, cooked
1/2 C. black olives

Cook noodles and drain. Saute onion, chilis, olives, bell peppers and mushrooms. Add hamburger and brown. Add rest of ingredients, except grated cheese. Stir until heated through. Place in greased 13x9x2 baking dish. Top with grated cheese. Bake at 350 for 30 minute uncovered.

GOOEY BUNS — **Kay Flora**

1 lb "big" bologna
1/4 C. prepared mustard
1 T. chopped sweet pickle
3/4 lb sharp American cheese
1/3 C. salad dressing or mayonnaise
1 pkg. hot dog buns

Grind bologna and cheese. Add remaining ingredients and mix well. Cut buns in half; spread with butter, then the filling. Wrap each bun in foil. Cook in preheated oven at 325 for 25 minutes. Can be frozen before baking. Makes 12 buns.

GRAUGHT NUCKLES — **Lee and DeeAnn Paul**

1 lb German sausage
1 lb country style egg noodles
1/2 lemon
1/3 to 1/2 C. Parmesan cheese
1/4 C. milk
6 T. butter
1 head of cabbage
1 onion, chopped
1 tsp. minced garlic
Dash of garlic salt
Salt and pepper as desired

Brown German sausage. Boil egg noodles. Chop cabbage in 2 inch squares. In hot deep dish frying pan or preferably a wok (Teflon coated to prevent scorching) take 6 tablespoons butter, add garlic, onion; stir. Add cooked sausage, stir; add noodles. Try to brown noodles without scorching. Add cabbage when noodles are at desired browness. Pinch lemon over cabbage. Add milk and parmesan cheese; stir. Add salt and pepper. Serves 6.

HALIBUT CASSEROLE — **Marianne Gambill**

2 lbs. Halibut
1 can cream of celery soup
1 can pimientos, chopped and drained
1 C. bread crumbs
1/2 C. butter
3 C. milk
1/2 tsp. pepper
1 onion, chopped
1/2 green pepper, chopped
1/2 lb sharp cheese, grated
1/4 C. Parmesan, grated
1/2 C. flour
1 tsp. salt

Steam halibut in boiling water for 10 minutes. Make white sauce by melting butter, stir in flour, salt and pepper; add milk a little at a time, stirring constantly until thickened and smooth. Add soup, onion , green pepper, and pimientos. In a casserole dish, layer halibut, sauce, halibut , sauce. Bake at 350 for 20 minutes. Add cheese, bread crumbs, and Parmesan and bake for 20 minutes more.

Today is the day to make memory.

HONEY NUT STIR FRY

Marie Baratto
Coleman Mummery's Aunt

1 lb pork or chicken or combination
1/3 C. honey
1 T. cornstarch
2 large carrots, chopped
2 stalks celery, chopped
3/4 C. orange juice
3 T. soy sauce
2 T. vegetable oil
1/4 tsp. ground ginger
1/2 C. cashews or peanuts

Cut meat into thin strips. Combine orange juice, honey, soy sauce, cornstarch, and ginger in small bowl. Heat 1 tablespoon oil in skillet or wok over medium high heat. Add carrots and celery. Stir-fry about 3 minutes. Remove vegetables. Add remaining 1 tablespoon oil to skillet. Add meat. Stir-fry about 3 minutes. Return vegetables to skillet. Stir sauce mixture, add to skillet with nuts. Cook and stir over medium heat until sauce comes to a boil and thickens. Serve over cooked rice. Sprinkle with ground peanuts or coconut. Serves 3 to 4.

JUDY'S BAKED BEANS

Judy Philipps

18 oz. can or jar baked beans
16 oz. can butter beans
16 oz. can kidney beans
3/4 C. ketchup
1 tsp. grated garlic
2 C. shredded cheddar cheese
1/2 lb. bacon
1 medium chopped onion
1 C. brown sugar

Saute bacon with onions and garlic. Add ketchup, sugar and cheese. Mix the meat mixture with the beans. Bake for two hours at 325 degrees.
NOTE; Use 1 lb of hamburger in place of the bacon if you want to have this as a main dish. As for the beans (you must use the baked beans), use any combination to equal 32 oz. of beans. I have used butter, kidney, garbanzo, and pork and beans. You may have other favorites. Another thing I found out is that if this is baked at 300 degrees for 4 to 6 hours the flavor is excellent. I've also cooked them at 350 for 1 1/2 hours when I'm in a rush. Make plenty because they are much better the second and third days—if they last that long!

LAZY DAY LASAGNA

Cathy Erwin

1 lb ground beef
2 C. cottage cheese
1/4 C. Parmesan cheese
8 uncooked lasagna noodles
1 large jar Ragu sauce
1 egg
2 C. shredded mozzarella cheese

Brown ground beef and drain well. Add Ragu sauce and heat. Combine cottage cheese, Parmesan cheese, egg and mix well. Pour 1 1/2 cup tomato sauce mixture into 12x8 inch glass baking dish. Spread evenly, place 4 uncooked noodles evenly over sauce, they may overlap slightly. Top with half the cottage cheese mixture, spreading evenly. Sprinkle with half of the mozzarella cheese. Spoon 1 cup sauce evenly over cheese. Place 4 more noodles on top of sauce. Top with even layer of remaining cottage cheese mixture, then mozzarella and sauce. Cover with plastic wrap (high temp. wrap) such as Saran or Reynolds. Microwave on high for 15 minutes. Rotate dish. Microwave at medium (50%) for 15 to 20 minutes, or until noodles are tender. Remove plastic wrap, sprinkle lasagna with an additional 2 tablespoons Parmesan cheese. Microwave on high uncovered 1 1/2 to 2 minutes or until cheese is melted. Let stand about 10 minutes before cutting into squares and serving.

KAREN'S MANICOTTI

Karen Campbell

1 lb hamburger
salt to taste
3 C. cottage cheese
1/2 C. Parmesan cheese
2 eggs, beaten
2 pkgs. manicotti shells, cooked as directed
1/2 C. onion, chopped
2 jars spaghetti sauce
1/2 lb sausage
Italian seasoning, to taste
2 C. mozzarella cheese
2 T. parsley, chopped
2 C. mozzarella cheese - shredded and reserved for topping

Brown hamburger, sausage and onion. I add a minced garlic clove too. Drain well. Combine eggs, cheeses, seasonings and meat mixture. Mix well. Stuff cooked shells with a spoon or by hand. Place 1/4 of spaghetti sauce in bottom of 2, 9x13 pans. Arrange shells in a single layer over sauce in each pan. Cover evenly with remaining sauce. Cover tightly with foil and bake for 1 hour at 350. Uncover and top with Mozzarella cheese, reserved for topping. Continue baking for 5 to 15 minutes, until cheese melts and browns. Let stand for 10 minutes before serving.

OODLE NOODLE CASSEROLE

Gail Nace

3 pkgs. Oodles of Noodles, chicken flavored
1 tsp. curry
2 T. butter
2-3 C. chicken, cooked and diced
1/4 C. onion, chopped
1 C. milk
1 can cream of mushroom soup
1/2 C. mayo

Break noodles before opening. Add 3 pkgs. to 3 cups boiling water. Boil and stir occasionally for 3 minutes. Add seasoning mix to noodles. Saute onion and curry in butter. Stir in milk, soup and mayo. Simmer 2 minutes. Mix with noodles and chicken. Bake in casserole dish on 350 for 30 minutes or until bubbly.

NO PEEK BEEF CASSEROLE

Cathy Erwin

2 lbs. stew beef, cut into 1 inch pieces
1 can cream of mushroom soup
1/2 C. water or red wine
1 envelope onion soup mix
1 4 oz. can whole mushrooms

Combine all ingredients in crock pot. Stir together well. Cover and cook on low for 8 to 12 hours. Serve over noodles or rice. (Cook on high for 5 to 6 hours.) This recipe may be doubled for the 31/2 or 5 qt crock pots.

DINNER IN A PUMPKIN

Claudia Schroeder

1 small pumpkin
1 onion, chopped
2 T. brown sugar
1 can cream of chicken soup
1 1/2 C. cooked rice
1 1/2 to 2 lbs ground beef
2 T. veg. oil
2 T. soy sauce
1 4 oz. can slice mushrooms, drained
1 8 oz. can sliced water chestnuts

Cut off top of pumpkin, thoroughly clean out seeds and pulp. Paint appropriate face on front with marking pen. Preheat oven at 350. In large skillet, saute onion in oil until tender. Add meat and brown. Drain drippings from skillet. Add soy sauce, brown sugar, mushrooms and soup. Simmer 10 minutes, stirring occasionally. Add cooked rice and water chestnuts. Spoon mixture into cleaned pumpkin shell. Replace pumpkin top and place entire pumpkin with filling on baking sheet. Bake 1 hour. Remove pumpkin lid and serve meat. For your vegetable, scoop out cooked pumpkin. Serves 6.

QUICK MEAT PIE — **Betsy Kendal-Browne**

1 lb of lean hamburger
1 reg. can deviled ham
1 med. onion, minced
1 T. olives, minced
1 8 oz. of cream cheese
1 can chicken gumbo soup
1 pkg. frozen corn
1 can reg. oven-ready biscuits

Brown meat; remove from heat; stir in deviled ham, cream cheese, chicken gumbo soup; then add corn. Stir in olives and onions. Place in deep casserole. Top with biscuits (regular size). Bake at 375 for 30 minutes and biscuits are golden brown.

JIMMY DEAN SAUSAGE BRUNCH — **Marianne Gambill**

2 lbs. Jimmy Dean regular sausage
2 1/2 C. herb or Pepperidge Farm croutons
8 eggs
1/4 tsp. dry mustard
1/2 C. chopped onion
2 1/2 C. sharp cheese, grated
2 1/2 C. milk

TOPPING:
1 can cream of mushroom soup
1/2 C. sour cream
1/2 C. milk

Brown sausage and onion, drain. Spray a 9 x 13 pan with Pam. Spread croutons on bottom of pan, Add cooked sausage and top with cheese. Beat eggs with milk and dry mustard. Pour over cheese, refrigerate overnight. Before baking, mix together topping, pour over casserole and bake at 300 for 1 1/2 hours.

SHRIMP ARTICHOKE BAKE — **Kimberly King**

2 cans artichoke hearts, quartered
8 T. flour
3 C. half and half
2 lbs. shrimp, cleaned and deveined
1 lb. mushrooms, sauteed in butter for 5 min.
1 stick butter or oleo
Salt and pepper to taste
1 C. grated cheese
1 T. worcestershire sauce
Paprika

Melt butter or oleo; stir in flour. Add half and half and seasonings to make a sauce. Arrange artichoke hearts in buttered casserole. Add mushrooms and shrimp, then cream sauce. Sprinkle with cheese and paprika. Bake at 350 for 35 to 45 minutes. Serve over white rice. Serves 6 to 8

SPAGHETTINI WITH ASPARAGUS **Irene Kinsel**

(or other vegetables such as broccoli, peas, etc.)

1 lb. asparagus, sliced thin diagonally
Boiling water
2 T. lemon juice
1 tsp. fresh-ground pepper (or to taste)
1/4 C. margarine or butter (or substitute)
2 lg. cloves garlic, minced
1 T. Worcestershire sauce
1 lb. thin spaghetti, cooked and drained

Cook asparagus in boiling water (or steam) until tender. Drain; refresh under running cold water. Melt butter in large skillet. Add asparagus, garlic, lemon juice, sauce and pepper. Cook and stir for a minute or two; toss with hot cooked spaghetti. Makes 4 generous servings.

SPAGHETTI CASSEROLE **Jean Krampert**

1 T. oil
1/2 lb. ground beef
2 - 8 oz. cans tomato sauce
1/2 lb. uncooked spaghetti
1 large onion, chopped
1 1/2 tsp. salt
1 1/2 C. water
Grated cheese

Heat oil. Add onion and cook until soft. Crumble in beef and brown. Sprinkle with salt and pepper. Pour in tomato sauce and water and bring to a boil. Sprinkle in spaghetti, a little at a time. Cover tightly and simmer 20 to 30 minutes. Stir once towards end of cooking time. Sprinkle with cheese and serve.

TASTY TACO PIE **Marie Baratto**
Coleman Mummery's Aunt

1 8 oz. can crescent rolls
3/4 C. water
1 pkg. taco flavored chips
1 C. sour cream
1 lb ground beef
1/2 pkg. taco seasoning mix
1 pkg. (8 oz.) shredded cheddar cheese

Brown meat, drain grease. Add water and seasoning mix. Simmer for 5 minutes. Line pie tin with rolls. Cover with crushed chips. Add meat mixture, then sour cream. Add cheese and cover with crushed chips. Bake at 350 for 25 to 30 min. (Let cool slightly before serving.) Can be made ahead and refrigerated.

TEXAS BAKED BEANS

Missy Lenik
Wapiti Red Barn

6 cans beans, drained
1/2 C. brown sugar
1 tsp. Worcestershire sauce
1/4 lb. Mexican Velveeta, cubed
6 slices bacon, fried and crumbled
2 cans great northern beans
2 cans pork and beans
2 cans butterbeans
1/3 C. catsup
1 medium onion, chopped

Saute onion in bacon grease, combine all ingredients in baking dish and bake uncovered 40 minutes at 350 degrees. Stir in cheese after it has melted to mix all. Ham may be substituted for bacon. I drain only the butterbeans for a moist casserole

THAI CURRIED SHRIMP WITH PINEAPPLE

Margo Landwer

2 T. tamarind juice
1 1/2 C. coconut milk
2 T. sugar
1 1/2 lb. shrimp, shelled and deveined
1 1/2 T red curry
1 1/4 C. fish sauce
3-4 lime leaves
2 C. fresh pineapple chunks

Heat milk and curry over medium heat, add fish sauce, tomarind liquid, sugar and lemon leaves. Bring to a boil. Reduce heat and add pineapple, simmer 5 minutes. Add shrimp and simmer until cooked. Serve with rice.

TORTILLA-BLACK BEAN CASSEROLE

Libby Wilson

2 C. onion, chopped
1 1/2 C. green pepper, chopped
1 14 1/2 oz. can tomatoes, cut up
2 cloves garlic, minced
2 C. shredded Monterey Jack cheese
2 C. cheddar cheese, shredded
2 C. lettuce, shredded
3/4 C. picante sauce
2 tsp. ground cumin
2 (15 oz.) cans black beans, drained
12 6-inch corn tortillas
1 lb. ground turkey (if desired)
2 med. tomatoes, diced
1 C. sour cream

In large skillet, brown turkey. Then add onion, green pepper, undrained tomatoes, picante sauce, garlic and cumin. Bring to boiling, reduce heat. Simmer uncovered, for 10 minutes. Stir in beans. In a 13x9x2 inch baking dish, spread 1/3 of bean mixture over bottom. Top with half of the tortillas, overlapping as necessary and 1/2 of the cheeses. Add another 1/3 of the bean mixture, then remaining tortillas and bean mixture. Cover and bake in a 350 degree oven for 30 to 35 minutes, or until heated through. Sprinkle with remaining cheeses. Let stand for 10 minutes. Cut into squares to serve. Top with tomatoes, lettuce and sour cream, if desired.

WILD RICE HARVEST CASSEROLE — **Ellie Owen**

3 C. diced cooked chicken
2 T. shortening
2 C. chicken broth
1 small onion, chopped
1/4 tsp. poultry seasoning
Chopped parsley
1 C. chopped celery
2 cans cream mushroom soup
1 can sliced mushrooms, drained
1 C. uncooked wild rice, rinsed and drained
3/4 C. cashew pieces

Cook rice according to directions. In skillet brown chicken and celery in shortening. In large bowl combine soup and broth until smooth. Add mushrooms, onion, rice and poultry seasoning and chicken mixture. Pour into 13 x 9 baking dish, cover and bake at 350 for 1 hour. Uncover and bake 30 minutes more. Stir, sprinkle with cashews. Return to oven for 15 minutes. Garnish with parsley.

ZUCCINI CASSEROLE — **June Sandberg**

2 lb peeled and sliced zuccini
1/4 C. chopped or sliced onion
1 C. shredded carrots
1 stick butter, melted
1 can cream of chicken soup
1 C. sour cream
1 pkg. (8 oz.) herb seasoned stuffing mix

Combine zuccini and onions (thin sliced), add salted water to cover, bring to a boil. Cook at rolling boil uncovered for 5 minutes. Thoroughly drain zuccini and onions. Combine undiluted soup and sour cream. Mix until smooth. Add carrots and mix. Add to zuccini mixture, mix lightly, but thoroughly. Set aside. Combine stuffing mix and butter. Spread 1/2 of stuffing mixture over bottom of 12 x 8 baking dish. Spoon vegetable mixture on top. Sprinkle with remaining stuffing mixture. Bake uncovered in a preheated 350 degree oven about 30 minutes, or until thoroughly heated. Freezes well.

Before you know what direction to take,
you have to know where you are going.

CHICKEN-GRAPEFRUIT SALAD ON AVOCADOS

Claudia Schroeder

2 C. bite size chunks cooked chicken breast
1/2 C. thinly sliced green onion
1 T. lemon juice
Butter lettuce leaves, washed and crisped
1/2 C thinly sliced celery
3 large firm-ripe avocados
2 large pink grapefruit

TARRAGON-PEPPER DRESSING:

1/3 C. mayonnaise
2 tsp. vinegar
1 T. minced parsley
1/8 tsp. cayenne
1/3 C. sour cream
1 T. chopped fresh tarragon leaves
OR 1 tsp. dry tarragon leaves
1/4 tsp. pepper

In a large bowl mix dressing ingredients. Add chicken, celery, and green onion. Peel, pit and halve avocados. Coat with lemon juice. Peel white membrane from grapefruit. Cut parallel to membrane to free segments. Arrange lettuce on six salad plates. Set an avocado half on lettuce on each plate. Spoon equal portions of chicken salad over halves. Top each salad equally with grapefruit segments. Makes six servings.

HAMBURGER-ZUCCHINI CASSEROLE

Irene Smith

Hamburger, raw
Green peppers
Salt and pepper
Golden mushroom soup
Onions, raw
Zucchini squash, unpeeled and sliced
Lots of parmesan cheese
1/2 C. dry sherry

Layer hamburger, onions, green peppers and zucchini in casserole dish. Salt and pepper to taste. Mix soup with sherry and pour over. Bake at 350 until done.

SHRIMP-RICE QUICK SUPPER DISH

Nina Sherwin

1 C. rice , cooked
1/2 C. green onion, chopped
Pimiento, if desired
1 can shrimp, drained
1 C. celery, chopped

Saute onion and celery. Scramble one egg per person, add the rest of the ingredients and mix. Serve with soy sauce. Serves four.

ORIENTAL CHICKEN — **Norma Sowerwine**

1/2 C. chicken broth
1 T. pineapple juice
1/2 tsp. ground ginger
2 cloves garlic, minced
1/2 C. celery, sliced thin
1/4 lb. snow peas, trimmed
1/4 C. soy sauce
1 T. dry sherry
1 1/2 lbs. boneless chicken breasts, cubed
1/2 C. red or green pepper, chopped
1 C. mushrooms, sliced
2 C. bean sprouts

Combine chicken broth, soy sauce, pineapple juice, sherry and ginger. Coat wok or skillet with non-stick vegetable cooking spray. Heat over high heat. Brown chicken and garlic. Remove. Stir fry peppers, celery, mushrooms and snow peas two minutes. Add sprouts, heat through. Serves 4

TACO PIE — **Nancy Graham**

1 1/2 lbs. ground beef
1 small can black olives, chopped
4 oz. Monterey Jack cheese, grated
3 small cans tomato sauce
1 C. sour cream
1 onion, chopped
1 pkg. corn chips, crushed
1 pkg. taco seasoning mix
1/2 carton small curd cottage cheese

Saute onion and meat, until browned, then add olives, tomato sauce and taco seasoning. Simmer for 15 minutes. Mix sour cream and cottage cheese together. Place 1/3 of crushed corn ships on bottom of flat casserole, then 1/2 of meat mixture, 1/2 of cottage cheese mixture, then 1/2 of Monterey Jack. Repeat layers ending with last 1/3 of chips. Bake at 375 for 20 to 25 minutes.

STEW BEEF AND NOODLES — **June Naff**

2 lbs. stew beef
2 C. wide noodles
1/4 C. vegetable oil
1/2 C. flour
Salt and pepper, to taste

In large pan place vegetable oil, and stew beef, that has been coated with the flour and seasonings. Brown evenly, then cover with water. Turn down heat, cover and let cook until meat is tender. When tender, add noodles and cook another 1/2 hour or until noodles are tender.

PORK CHOPS and POTATOES

Dave Rackleff

6 pork chops
6 potatoes, sliced
1 can cream of mushroom or cream of chicken soup

Preheat oven to 350. Brown pork chops in hot shortening. Place 3 pork chops in bottom of shallow baking dish, cover pork chops with sliced potatoes. Place the last 3 pork chops on top of potatoes. Cover with soup. Bake at 350 for 1 hour or until pork is done and potatoes are tender.

PORCUPINE MEATBALLS

June Naff

1 1/2 lbs. hamburger
1 can tomato soup
1 can water
1 T. onion, chopped
1/2 C. uncooked rice
1 tsp. salt
1/8 tsp. pepper

Combine meat, rice, seasonings and onion. Shape in small balls. Mix tomato soup with water, heat. Add meatballs, cover and cook slowly for 1 hour.

MEXICAN CHICKEN CASSEROLE

Nancy Collins

4 whole chicken breasts
1 can cream of chicken soup
1 doz. corn tortillas
1 onion, minced
1 can cream of mushroom soup
1 lb. grated cheddar cheese
1 lg. can milk
1 can, 4 oz., chopped green chilis

Bake chicken at 350 for 45 minutes. When chicken starts to brown, add water until there is 1 cup juice when chicken is cooked. Save juice. Tear tortillas into small pieces. In large bowl, mix soups, milk, chilis and onion. Break chicken into large pieces. Butter casserole dish, pour 1 cup chicken juice, then a layer of tortillas, chicken, and soup mixture. Use 1/2 the cheese, then repeat layers. Top with remaining cheese. Refrigerate 24 hours. Bake 1 hour at 350, or until bubbly. Serves 4.

SPINACH CASSEROLE

Clara Wheeler

2 10 oz. pkgs. frozen, chopped spinach, thawed and drained
1/8 C. butter, cut into small pats
1 1/2 C. shredded cheddar cheese
2 C. small curd cottage cheese
1/4 C. flour
4 eggs, beaten
Salt to taste

Mix all ingredients. Pour into greased casserole and bake at 350 for 45 to 50 minutes. If desired, top with 2 T. melted butter, bread crumbs and Parmesan cheese before baking. Serves 8.

EVE'S MAGNIFICENT RICE

Eve Huster

1 T. butter or margarine
1 ball curly vermicelli
1 C. water
2 cubes chicken bouillon, or 1 T. granules
1/2 C. long grain, white rice
1/2 C. trail mix

Melt butter in sauce pan, crush vermicelli in hand and brown in butter. Add water, bouillon, rice and trail mix. Bring to boil. Cover with tight lid and reduce heat to low or simmer. Cook for 20 minutes. Uncover, and stir with fork.

EGG AND SAUSAGE CASSEROLE

Sandy Donahue

8 slices bread
2 C. shredded cheddar cheese
2 lbs. bulk sausage, browned and drained
1 can cream of mushroom soup
4 eggs
3 C. milk
3/4 t. dry mustard

Night before: Place 8 slices bread on bottom of greased casserole. Cover bread with cheese. Place sausage, for third layer. Mix 2 1/2 cups milk, eggs and mustard, then pour over sausage layer. Chill overnight. In the morning, dilute soup with 1/2 cup milk. Pour over top and bake at 300 for 1 1/2 hours covered. Or bake at 325 for 1 hour. Uncover the last 5 minutes.

MOCK LASAGNE — **Heidi Pursley**

1 8 oz. pkg. fine egg noodles
1 1/2 lb. ground beef, to brown
1 tsp. salt
1/2 t pepper or garlic pepper
1 pint sour cream
1 small can slice black olives
2 T. butter
1 clove garlic or 2 T. garlic powder
1 tsp. granulated sugar
1 lg. can tomato puree
1 bunch green onions, chopped
1/2 C. grated parmesan cheese

Boil noodles about 5 minutes. Drain, rinse in cold water. Brown meat and seasonings in butter. Add tomato puree and simmer 15 minutes. In medium bowl, combine sour cream, onions, olives. Arrange in layers in 4 quart casserole dish as follows: 1/2 noodles, 1/2 meat sauce, 1/2 sour cream mixture. Repeat. Top with the Parmesan cheese. Bake at 250 for 1 hour. Serves 6 to 8.

PARTY SPAGHETTI — **Heidi Pursley**

1 8 oz. pkg. spaghetti
1/4 C. shortening
2 green peppers, chopped fine
1 1/4 lb. lean ground beef
1 tsp. granulated sugar
1 C. grated cheddar cheese
1 small can sliced black olives
3 qts. boiling water
2 lg. onions, finely chopped
8 oz. canned or fresh mushrooms
3 tsp. salt or garlic salt
1 lg. can stewed tomatoes, coarsely Chopped, including juice

Break spaghetti up and boil in water about 8 minutes. Drain and rinse under cold water. Brown onions, green pepper and mushrooms in shortening. Add beef and 1 teaspoon salt. Cook 10 minutes. Add remaining salt, spaghetti, sugar, tomatoes. Heat, but don't overcook. Place in greased casserole and top with cheese, olives. Bake 30 minutes at 325. Serves 8 to 10 people.

Don't over look life's small joys
while searching for the big ones.

BLACK BEAN LASAGNA — **Wynne Watkins Manning**

9 lasagne noodles (8 oz.)
1/2 C. onion, chopped
2 cloves garlic, minced
1/4 C. cilantro, snipped
1 8 oz. pkg. Neufchatel cheese, softened
2 15 oz. cans black beans, drained , rinsed
1/2 C. green pepper OR celery, chopped
2 15 oz. cans low sodium tomato sauce
1 12 oz. container cottage cheese
1/4 C. sour cream, low fat

Cook noodles according to directions; drain. Mash 1 can beans; set aside. Spray large skillet with nonstick coating; add onion, green pepper or celery and garlic. Cook and stir over medium heat until tender, not brown. Add mashed and unmashed beans, tomato sauce and cilantro. Heat through. In large mixing bowl, combine cottage and cream cheeses, sour cream. Set aside. Spray 3 quart, rectangular baking dish with nonstick coating. Arrange 3 noodles in bottom; top with 1/3 of bean mixture; spread with 1/3 of cheese mixture. Repeat layers twice, ending with bean mixture, reserving the remaining cheese mixture. Bake, covered, in 350 oven for 40 to 45 minutes. Dollop with reserved cheese mixture. Garnish with tomato slices and cilantro.

PASTA FRESCA — **Wynne Watkins Manning**

1/2 C. butter
1 lb. mushrooms, sliced
2 T. flour
1 pint whipping cream
1/4 C. sour cream
1 10 oz. bag spinach noodles
1 garlic clove, minced
1/4 lb. Canadian bacon, julienned
1/4 C. white wine
1 C. artichoke hearts, chopped
1/4 to 1/2 C. freshly grated Parmesan cheese

Melt butter and saute garlic, mushrooms. Remove from pan. Saute bacon until brown. Add flour and mix thoroughly with butter. Add wine and cook for 5 minutes, until reduced. Add mushrooms, artichokes, Parmesan cheese and sour cream. Heat through, but don't allow to boil. Toss with noodles and serve.

CHICKEN SPINACH DELIGHT

State Representative Peg Shreve

2 10 oz. pkgs. chopped spinach
1 C. light mayonnaise
1 T. lemon juice
1 C. grated sharp cheese
4 whole skinned chicken breasts
2 cans cream of chicken soup
1 tsp. curry powder
1/2 C. buttered bread crumbs

Squeeze spinach dry and spread in greased 9x13" pan. Lay down chicken. Mix soup, mayo, lemon juice, curry powder and spread over chicken. Sprinkle cheese, then bread crumbs and bake at 350 for 1 1/4 hours.

THREE BEAN SAUSAGE CASSEROLE

Frank Cocchia

3 14 to 16 oz. cans stewed tomatoes
2 15 oz. cans Great Northern beans, drained
1 large onion, chopped
1/2 C. ketchup
1 1/4 lb. fully cooked kielbasa sausage, thinly sliced
3 15 oz. cans butter beans, drained
1 10 oz. pkg. frozen lima beans
Salt, pepper
1 large green pepper, sliced
1/3 C. packed brown sugar
2 T. red wine vinegar

Combine tomatoes, with their juices, all beans, onion, pepper, ketchup and sugar in large dutch oven. Bring to boil over med. heat, stirring until sugar dissolves. Mix in sausage. Cover pot and cook in 350 oven about 35 minutes. Uncover pot and bake until sauce is reduced and mixture is thick, about 45 minutes. Season to taste with red wine vinegar, salt, pepper. Serve with perfect mashed potatoes.

HAM LOAF

Roberta Way Mackin

2 lbs. boneless ground ham
2 eggs
2 small cans evaporated milk
1/2 onion, chopped
1 lb. lean pork roast
14 cracker crumbs or the equivalent in bread crumbs
1/2 green pepper, chopped

Combine all ingredients and bake at 325 for 1 hour.

BROCCOLI CASSEROLE

Betsy Sell

2 pkgS. frozen chopped broccoli, thawed
1 wheel garlic cheese, can use cheddar and garlic
1 can cream of mushroom soup
1 can mushrooms
1 onion, chopped
1 small can water chestnuts
1/4 C. butter
1 C. buttered bread crumbs

Saute onion and mushrooms in butter. Add broccoli, soup, cheese and water chestnuts. Top with bread crumbs. Bake at 350 for 45 minutes. A must for Thanksgiving dinner!

BEEF MUSHROOM QUICHE

Deb Emmerich

1 unbaked pie shell, 9"
1 can cream of mushroom soup
2 eggs, lightly beaten
1/4 t. salt
1 8 oz. can mushroom pieces
1/2 lb. ground beef
1/2 C. milk
2 T. chives, chopped
Pinch pepper
3/4 C. shredded Swiss cheese

Bake pie shell at 450 for 12 minutes; cool. In small skillet, brown beef. In bowl, mix soup, milk, eggs, spices. Add ground beef, mushroom pieces. Pour into pie shell and top with cheese. Bake at 350 for 60 minutes, covering pie edge with foil.

In cooking, and in life as well
The only way that one can tell
What recipe is best, no doubt
Is read it through and try it out.

Notes

1905 — Wapiti Inn. Col. Cody promised that if a road from Cody to the Park were constructed, he would see to it that horse and buggy travelers would be accommodated along the way. He built a triumvirate of hotels dubbed "Buffalo Bill's Hotels in the Rockies": the Irma, named for his youngest daughter, in 1902, Wapiti Inn and Pahaska Tepee, in 1905. By 1910, travelers arriving in Cody on the Burlington Railroad could then book passage on the new, 60 horsepower White Steamer automobile, which left the Irma at 9 a.m., arrived for lunch at Wapiti Inn, and made it to Pahaska by 3 p.m. Road and auto improvements made stopping at Wapiti Inn less necessary; by 1913, it closed. Some of its lumber was salvaged and used to make improvements at Pahaska, including a log bunkhouse.

Meat, Poultry and Seafood

BARBEQUE PORK ROAST — **Karen Campbell**

1 3-4 lb. boneless pork roast
1 large can sauerkraut
1 small onion, sliced
1 bottle Kraft BBQ sauce
Potatoes, peeled and quartered lengthwise (enough for your family)

Put pork roast in roaster to fit. Slice onion and put around roast. Cover and bake at 350 for about 1 hour. Put potatoes around roast, cover with sauerkraut, pour BBQ sauce over entirely. Add about 1 - 2 cups water. Mix around gently, to work BBQ sauce down into roast and potatoes. Cover and bake for 2 more hours, check potatoes for doneness. May need to bake longer.

BILL CODY RANCH MEATLOAF PASTRY PIE — **Bill Cody Ranch**
John and Jamie Parsons

2 15x10 inch puff pastry sheets
3 lbs. ground lean beef
1 1/2 C. flour
Egg wash (1 egg, 1/2 C. milk, beaten)
1 large onion, finely chopped
3 lightly beaten eggs
Salt and pepper to taste

Mix ground beef, onion, salt, pepper, egg and flour together until all is combined well and there are no signs of dry flour. Line pan with first pastry sheet and press beef mixture out evenly across the pastry. Then place the second pastry sheet on top. Prick randomly with fork then brush with egg wash. Bake for 1 to 1 1/2 hours at 350 degrees. Cut into squares and serve with brown gravy. Serves 6 to 8

BEERED UP BEEF — **Kae Rumbel**

4 lbs. beef chuck (cut in 2 inch pieces)
2 T. salt
10 to 12 whole small onion (peeled)
4 strips bacon, cut in small pieces
1 12 oz. can of beer
1 tsp. sugar
1 T. vinegar
1/2 C. flour
2 tsp. paprika
1 tsp. pepper
1/2 tsp. oregano
1/2 tsp. marjoram
1 bay leaf
1 lb. fresh mushrooms, sliced or 2- 8 oz. cans of mushrooms

Shake beef cubes with flour, salt, paprika, and pepper in a paper sack. Place onions, bacon and half of the mushrooms in the slow cooker. Add floured beef cubes and remaining mushrooms. Mix beer with sugar, vinegar, oregano, marjoram and bay leaf. Pour into slow cooker. Cover and cook on low 8 to 10 hours. Serve over noodles or rice. NOTE: This may be thickened if desired. Make a smooth paste of 3 tablespoons flour mixed with 1/3 cup water. Pour into beef mixture. Turn to high. Simmer for about 10 minutes.

EASY BEEF AND BREW STEW

June Naff

2 lbs. lean stew meat
3 T. flour
1 can beer
1 pkg. onion soup mix
1 T. brown sugar

Put dry ingredients into paper bag and shake with stew meat. Place in crock pot, add beer. Cook 6 to 8 hours on low. Serve over rice.

BEEF AND SALSA BURRITOS

June Naff

1 1/4 lbs. ground beef
1 1/2 T. chili powder
1/2 tsp. ground cumin
8 med. flour tortillas, warmed
1 pkg. frozen chopped spinach, well drained
1 1/2 C. prepared chunky salsa
1 C. shredded cheddar cheese

In large skillet, brown ground beef over medium heat 10 to 12 minutes or until no longer pink, stirring occasionally. Season beef with chili powder, cumin, 1/2 teaspoon salt and 1/4 teaspoon pepper. Stir in spinach and salsa, heat through. Remove from heat, stir in cheese. Spoon 1/2 cup beef mixture in center of each tortilla. Roll up. Makes 8 to 12 burritos.

OVEN BAKED CHICKEN WITH CREAMY MUSHROOM TARRAGON SAUCE

Bill Cody Ranch
John & Jamie Parsons

1 whole cut up chicken or equivalent parts and pieces
4 - 6 oz. cans sliced button mushrooms
1 T. lemon juice
6 oz. butter
6 oz. flour
2 T. dried tarragon leaves
Salt and pepper to taste
4 T. heavy cream
29 oz. chicken bouillon / broth

Place butter and mushrooms in a large saucepan. Fry the mushrooms until soft and cooked through. Then add the flour and tarragon leaves to make a roux, stir all the flour in, it should absorb all the liquid, leave on medium heat for approx. 2 minutes, stirring constantly. Heat the chicken broth until almost boiling; slowly add to the flour mixture, allowing the mixture to come to a boil and thicken between each addition of broth. Continue to do this until all the broth is added. Your sauce should be smooth and lump free. Add the lemon juice and cream, salt and pepper, stir and set aside. Brown the chicken in a little oil, then place in a deep roasting pan. Cover with the sauce and cover with aluminum foil. Bake in the oven for 2- 2 1/2 hours, at 250 to 300 degrees. Serve over or with rice. Serves 4

CHICKEN DELIGHT

Mary Lou Moon

4 chicken breast halves, skinless and boneless
1 lb. mushrooms
2/3 C. white cooking wine
1 can cream of mushroom soup
Salt and pepper to taste
4 T. butter or margarine
1 clove garlic, can use more or less to taste)
1 tsp Lawry's seasoning salt

Melt butter in saute pan over medium. heat. Add garlic and 1/3 cup wine; stir. Add chicken breasts which have been sliced into 1/3" strips and sliced mushrooms, 1/3" thick. Saute until chicken is no longer pink and mushrooms are tender. Add remaining wine, soup, Lawry's and salt and pepper. Stir and simmer for five minutes. Serve over your favorite rice. Serves 4.

CHICKEN IN A POT

Cathy Erwin

1 3 lb. chicken, whole or cut up
2 carrots, sliced
2 onions, sliced
2 celery stalks with leaves, cut in 1 inch pieces
2 tsp. salt
1/2 tsp. coarse black pepper
1/2 C. water, chicken broth or white wine
1/2 to 1 tsp basil

Put carrots, onions, and celery in bottom of crockpot. Add whole or cut up chicken. Top with salt and pepper and liquid. Sprinkle basil over top. Cover and cook until done on low, 7 to 10 hours or (high for 2 1/2 to 3 1/2 hours, using 1 cup water). Remove chicken and vegetables with a spatula. Ingredients can be increased by half for the 5 qt model.

CHICKEN CACCIATORE I

Ann Earl
Dion's Grandma

3-4 lb. frying chicken, cut into pieces
1-2 cloves garlic, minced
3 C. tomatoes, sieved
1/2 C. white wine
Cooked noodles or rice
1/2 C. olive or vegetable oil
2/3 C. onion, chopped
2 tsp. salt
1/8 tsp pepper
Parsley

Cut up chicken and brown slowly on all sides, about 20 minutes. Remove chicken and add onion and garlic to skillet. Saute for 3 to 4 minutes, then stir in tomatoes and seasonings. Return chicken to skillet, cover and simmer for 40 minutes, or until chicken is tender and liquid is reduced to sauce. Add wine the last 15 minutes of cooking time. Remove chicken to platter, pour sauce over and sprinkle with chopped parsley. Serve with cooked noodles or rice. Makes 4 to 5 servings.

CROSWELL'S RIBS **Jim Zumbo**

3 lbs ribs
1/2 clove garlic, minced
2 T. butter
1 1/2 C. ketchup
2 1/2 T. brown sugar
4 dashes Tabasco
1 1/2 C. canned tomatoes
1 1/2 C. celery, diced
2 diced onions
3 C. beef bouillon
3/4 tsp. dry mustard
Salt, pepper

Rub ribs with garlic clove and place in crock pot. Add enough water or chicken broth to cover ribs and cook slowly for 4 to 5 hours, until meat falls off bone. In pan, cook onions in butter until translucent. Add all remaining ingredients except ribs and garlic and simmer one hour. Place ribs in baking pan and cover with sauce. Place lid on pan and bake covered for 45 minutes in preheated oven at 325. Reserve some sauce for serving at table.

ELEPHANT STEW **June Naff**

1 elephant, medium size
Salt and pepper to taste
2 rabbits, optional

Cut elephant into bite-size pieces (this takes about 2 months). Add enough brown gravy to cover. Cook over an outdoor fire for about 4 weeks at 465 degrees until tender, Taste for seasoning. This will serve about 3800 people, if more are expected, add the rabbits but only if necessary, as most people do not like to find hare in their stew!

Convenience foods are handy
And I use them now with ease
But for special times I still rely
On favorite recipes.

GINGER ELK **Jim Zumbo**

2 lbs. elk steak
1 tsp. sugar
3/4 C. soy sauce
2 T. cornstarch
2 med. onions, sliced
2 cloves garlic, minced
2 - 3 T. vegetable oil
1/3 C. ginger root, peeled and cut in 1/8" thick slices

Cut elk steaks, across the grain, in 1/4" thick slices. Layer venison, sliced onions, garlic, and 1/4 cup ginger root in glass bowl. Combine soy sauce and sugar and pour liquid over meat. Cover and refrigerate 45 minutes to one hour. Heat oil and cook 5 to 6 slices of ginger root until browned and flavor is released into the oil. Remove and discard these ginger slices. Drain the majority of soy sauce from the meat and onion marinade. Add meat, onions, garlic and ginger slices to oil in skillet. Saute 2 to 3 minutes, then sprinkle cornstarch over meat and stir. Continue cooking until meat is completely cooked. Add additional soy sauce to taste. Serves 6.
NOTE: Taste the soy sauce, if very salty, then reduce marinating time to 30 minutes. The ginger root is cut in 1/8" slices so that it can be easily removed before serving by those who find it too pungent. You may want to reduce the amount and dice it, or keep it as is if you love the flavor as I do. This is Jim Zumbo's favorite, all time recipe. Use it for all big game, especially the strongest cuts of meat.

HALIBUT ALYESKA **June Sandberg**

2 lbs. 1 inch halibut steaks
2 tsp. flour
1 T. onion, minced
1/8 tsp. cayenne pepper
1/2 C. mayonnaise
1/2 C. sour cream
1 1/2 tsp lemon juice
1/2 C. shredded cheddar cheese or dry Parmesan cheese

Rinse halibut steaks and pat dry. Arrange pieces side by side in a greased 8x12" pan. In a small bowl, stir mayonnaise, sour cream, and flour together until smooth; then stir in lemon juice, onion and cayenne. Spoon the mixture evenly over the fish to cover completely. Bake uncovered in a 425 degree oven until fish is opaqued in center of thickest part, 12 to 14 minutes. Prod with a fork to test. Sprinkle cheese onto fish topping and continue to bake just until cheese is melted, about 2 more minutes. Lift steaks onto a platter and serve at once. Makes 4 to 6 servings.

HALIBUT ST. NICOISE SAUCE

June Sandberg

4 6 oz. boneless, skinless halibut or white fish
1/4 C. milk
1/2 C. thinly sliced onion
2 whole cloves
6 whole black peppercorns
Salt to taste
1 bay leaf
4 sprigs fresh parsley
2 sprigs fresh thyme
1/4 tsp. cayenne pepper

Place fillet in skillet large enough to hold them in one layer. Add enough water to cover. Add milk, onions, bay leaf, parsley, thyme, cloves, peppercorn, cayenne pepper and salt. Bring to a simmer. Cover and cook until fish flakes approximately 5 to 10 minutes, depends on the thickness of the fish. DO NOT OVERCOOK. Drain and serve hot with Nicoise Sauce. Serves 4.

SAUCE:

4 small ripe plum tomato
4 T. virgin olive oil
4 T. fresh basil or parsley
1/2 tsp. grated orange rind
2 T. red wine vinegar
4 T. finely chopped shallot
2 tsp. finely chopped garlic
Salt and pepper to taste
8 small coarsely chopped green nicoise olives
6 small coarsely chopped, pitted black nicoise olives

Place tomatoes into boiling water for 10 seconds. Drain and pull away the skins; cut away and discard core. Cut tomato crosswise and cut into 1/4" cubes. There should be almost 1 cup. Place vinegar in a mixing bowl, add oil, shallots, garlic, basil, black and green olives, orange rind, salt and pepper. Blend well with wire whisk. There should be about 1 1/4 cups. Add tomatoes, stir and chill. Serve with halibut steaks.

I wish I knew as much today as I
thought I knew when I was seventeen.

HOT CHICKEN AND WALNUTS — **Kae Rumbel**

3 to 4 boned chicken breasts
1 C. rice
2 C. favorite vegetables
5 green onions
2 T. oil
1 C. walnuts
2 T. corn starch
3 T. soy sauce
2 T. taryaki sauce
2 T. dry red wine
1/2 to 1 tsp. crushed red pepper

Prepare rice, preferably brown rice. Mix soy and taryaki sauces. Add wine, cornstarch and crushed red pepper. Set aside. Chop vegetables into bite-sized pieces. Chop green onions into 1" pieces. Set aside. Chop chicken into bite-size pieces. Add 2 tablespoons oil to wok or skillet. Turn heat to medium. Stir-fry green vegetables and green onions for 2 minutes or until crisp-tender. Remove from pan. Stir-fry chopped walnuts until golden, about 1 minutes. Remove from pan. If necessary, add another tablespoon of oil. Add half the chicken, stir-fry for 3 minutes until translucent. Remove and then stir-fry the rest of the chicken. When second batch of chicken is translucent, return first batch of chicken to wok. Stir soy sauce mixture until well combined. Push chicken to sides of pan and add soy sauce mixture. Blend chicken with sauce and cook for 2 minutes or until mixture is bubbly. Add vegetables and walnuts. Stir-fry 1 more minute until all is heated through. Serve over Rice. Makes 4 to 5 servings.

LINGUINI AND CLAM SAUCE — **Margo Landwer**

1/2 stick butter
1/4 C. olive oil
1/2 tsp. oregano
1/2 tsp basil
1 C. chopped scallions
1 clove garlic
1/2 T. chopped parsley
Salt and pepper to taste
Clam juice, from 2 71/2 oz. cans of chopped clams
1 box Linguini, cooked, drained and tossed with 1 T butter and 1 T. olive oil
4-5 T. Parmesan cheese

Heat oil and butter and saute scallions and garlic. Add parsley, oregano and basil, salt and pepper and clam juice. Simmer and then add clams. Serve over linguini and garnish with cheese. NO fuss, tastes great!

MEATLOAF I

Una Moquin

1 lb. ground beef
2 slices bacon
1/2 C. milk
1 C. soft bread crumbs
1 C. strained tomatoes
1 small onion, chopped
1 egg
1 tsp. salt

Mix all ingredients together, except 1/2 cup tomatoes and bacon. Place in baking dish, pour over the 1/2 cup tomatoes. Cover with bacon slicesand bake in 350 degree oven about 1 hour. Note: Lately I've been using ground turkey instead of beef, with great results.

COOKED CHICKEN - MICROWAVE

Greg Erwin

3 to 31/2 lbs. frying chicken - cut up
1 tsp. salt
1 C. water

Combine chicken pieces, water and salt in 2 qt. casserole (microwave safe). Cover with lid. Microwave on high 20 to 25 minutes or until chicken is tender. Rearranging pieces once. Remove chicken from broth and cool enough to handle. Remove skin and bones; cut meat into pieces. Skim fat from broth. TIP: To easily remove fat from broth, chill enough for fat to harden, then lift from broth with slotted spoon. For additional flavor in the broth, add several sliced onions, a few celery stalks and a bay leaf.

ARIZONA MOZZARELLA CHICKEN

Sandy Holmes

1 C. dry bread crumbs
1/4 tsp. salt, pepper, garlic powder
1/4 tsp. cayenne pepper and oregano
8 boneless skinless chicken breast halves
1 1/4 C. butter or margarine
4 oz. mozzarella cheese, shredded
2 T. grated Parmesan cheese
1 egg white, lightly beaten
2 T. milk
1 T. basil
1 8 oz. can tomato sauce

In shallow bowl mix bread crumbs, Parmesan cheese, salt, pepper, garlic powder, cayenne pepper, oregano. In another shallow bowl mix milk and egg whites. Dip chicken in egg whites and then seasonings. Melt butter in large skillet, brown chicken on both sides until juice runs clear. Heat tomato sauce and basil. When chicken is done, sprinkle with mozzarella cheese. Remove from heat, cover until cheese melts. Pour tomato sauce over each piece. Serves 4 to 6.

MUSHROOM STUFFED BEEF BIRDS — Charlotte Welsh

1 round steak - 1/2 inch thick - 2 1/2 to 3 lbs
1/2 lb. fresh mushrooms
1/2 C. finely chopped parsley
1 C. grated sharp cheddar
1 10 1/2 oz. can condensed consomme
1/4 C. flour
1 tsp. salt
1/8 tsp. pepper
1/2 C. chopped onion
3 T. shortening

Cut steak into six portions, pound to 1/4" thick. Remove mushroom caps from stems; chop stems and reserve caps. Combine mushroom stems, parsley, onion and cheese in mixing bowl. Place approximately 3 tablespoons mushroom mixture in center of each piece of steak, reserving remainder of mixture. Roll steak pieces around stuffing and fasten with skewers. Tie with string. Combine flour, salt and pepper. Dredge meat in flour. Brown in shortening in large skillet. Pour off drippings. Cover meat with consomme and mushroom caps and cover tightly and cook slowly 45 minutes Add remaining mushroom mixture and continue cooking 45 minutes or until meat is tender. NOTE: This is very good made with venison.

MEATLOAF II — Grizzly Ranch

2 lbs. hamburger
1 pkg. dry onion soup mix
1/2 C. oats
1 7 oz. can mushrooms
1 egg
1 10 3/4 oz. can tomato soup
1/2 lb. cheddar cheese
Parmesan cheese

Mix well, meat, onion soup mix, mushrooms, oats, 1/3 can tomato soup and egg. Spread on foil, pat flat. Spread 1/3 can tomato soup over mixture and sprinkle with salt and pepper, Parmesan and grated cheddar cheese. Roll like a jelly roll. Seal edges and ends. Top with remaining soup. Cover with foil and bake at 350 for 1 hour and 15 minutes.

NO PEEK CHICKEN — June Naff

1 stick butter or margarine
1 C. regular rice
1 pkg. dry onion soup mix
6 chicken breasts with bone
1 can cream of mushroom soup
1 can cream of celery or chicken soup
1 can water

Melt butter in rectangular 9x13 glass pan. Add soups , water and rice. Lay chicken pieces on top and sprinkle with onion soup mix. Cover with aluminum foil tightly. Place in oven at 350 for 2 hours. DO NOT PEEK. If you do the rice won't cook through. Serves 6.

OVEN BARBECUED CHICKEN

Pat Kelly

3 to 4 lbs chicken pieces skin removed
1 small onion
1/2 C. water
2 tsp. mustard
3/4 C. catsup
1/3 C. vinegar
3 T. brown sugar
1 T. Worcestershire sauce

In a small saucepan saute onion in nonstick cooking oil until tender. Add sugar, catsup, vinegar, water, mustard and Worcestershire sauce. Heat through. Place chicken pieces in 13 x 9 baking dish. Pour sauce over top of chicken. Bake at 350 for 1 1/4 hours until juice runs clear. Baste occasionally. Serves 6.

RIVERSONG STEW

Mike and Cindy Catterton

6 strips of bacon, cut into pieces
2 1/2 - 3 lbs. meat, cut into 1 inch pieces
1 large onion, chopped
1/2 tsp. dried marjoram
1/2 tsp. dried thyme
Half an orange, washed
6 whole cloves
2 T. unsalted butter
Salt and freshly ground pepper to taste
3 T. flour
2 C. dry red wine
1 C. beef stock
3 T. brandy
3 large carrots, peeled, coarsely chopped
1/2 lb. mushrooms, coarsely chopped

Preheat oven to 350. In an oven-safe 3 qt casserole, cook the bacon over medium heat until brown. Remove the bacon with a slotted spoon, drain, set aside. Sprinkle meat with salt and pepper. Dredge in flour. Add meat to pan drippings. Brown on all sides over medium heat. Add reserved bacon, onion, wine, stock, brandy, garlic, marjoram, thyme. Stir until sauce thickens and is bubbly. Stud the orange with cloves and tuck it into the liquid. Cover and bake 2-2 1/2 hours. In a large skillet, melt butter over medium heat. Add carrots and mushrooms and cook until tender. Set aside. When the stew is done, add the carrots and mushrooms, cover, and return to the oven for 5 minutes. Remove the orange and discard. Serve immediately. Makes 4 to 6 servings.

SANTA FE CHICKEN — **Irene Kinsel**

3/4 lb. boneless, skinless chicken breast halves cut into thin strips
1 11 oz. can whole kernel sweet corn, drained
1 C. broken tortilla chips
2 oz. (1/2 C.) shredded cheddar cheese
1 T. oil
1 C. thick 'n chunky salsa
2 T. ripe olives chopped

Heat oil in a large skillet over medium heat until hot. Add chicken; cook and stir 3 to 5 minutes until chicken is no longer pink. Stir in corn, salsa and olives; simmer 3 to 5 minutes until thoroughly heated, stirring occasionally. Stir in chips (or let people add when served) sprinkle with cheese. Serve immediately. Makes 4 servings.

SAVORY MEATLOAF III — **Kae Rumbel**

2 lbs. ground beef
1 8 oz. can stewed tomatoes or tomato sauce
2 tsp. worcestershire sauce
1 tsp. salt
3 Nabisco Shredded Wheat Biscuits, crushed
1/2 C. onion, chopped
1/4 C. green pepper, chopped
2 eggs
1/4 tsp. pepper

Lightly, but thoroughly, mix together all ingredients. Shape into a loaf and place in baking pan. Bake in preheated oven at 375 for 1 hour. Yields 12 slices.

DEEP SEA SALMON BAKE — **Donna Leibel**

1 can (1 lb) salmon, drained, boned, flaked
1/4 C. finely chopped onion
1 egg
3 C. cooked white rice
2 egg whites
2 T. melted margarine or butter

Mix rice, salmon, and onion. Add egg, beat. Beat egg whites until fluffy, add to mixture. Press into well greased casserole or loaf pan. Top with melted margarine. Bake 30 minutes at 350. Top with Cucumber Hollandaise Sauce.

EASY HOLLANDAISE

2 egg yolks
1/2 C. butter or margarine
3 T. lemon juice
1/3 C. well drained grated cucumber

Stir egg yolks and lemon juice in saucepan, add half of butter, stir over low heat, add remaining butter, stir briskly until thickened. Add grated cucumber. Serve at once.

SALMON PATTIES

Kay Flora

1 can (1 lb.) salmon
1 tsp. salt
1 tsp. dry mustard
Flour
3-4 T. butter
4 C. (8 slices) fresh bread crumbs
4 eggs
1 med. onion - chopped
4 T. butter or margarine

In a medium size bowl, beat eggs enough to combine yolks and whites. Stir in bread crumbs. Add salmon including liquid in can, salt, mustard and parsley; mix well, breaking up salmon. (It is not necessary to remove bones, they provide calcium.) Melt 4 tablespoons butter in a small skillet; add onion and cook slowly, stirring often, until transparent and tender but not brown; stir into salmon mixture. Rinse hands in cold water and shape mixture into flat patties, using about 1/4 cup for each (mixture may be quite soft). Spread about 2 tablespoons flour on a large piece of waxed paper; place patties on flour to coat, using a wide spatula or pancake turner to turn. Melt 2 tablespoons butter in a skillet (about 10 inches). Add half the patties or as many as the pan will hold without crowding. Fry slowly until hot through and browned on both sides. Add 1 or 2 tablespoons more butter if necessary to fry remaining patties. Makes 15 to 16 patties.

MARIA'S SPICY VENISON

Jim Zumbo

1 1/2 lbs. ground venison
1 T. cooking oil
1/2 tsp. salt
2 T. chili powder
1/2 C. hot salsa sauce
1/2 C. water
1 clove garlic, minced
1/4 med. onion, finely grated
1 doz. small corn tortillas
3/4 C. grated cheddar cheese
3/4 C. chopped ripe olives

Brown ground venison in oil in skillet. Season with garlic, salt, and onion and cook until meat loses pink color. Add chili powder and salsa sauce and continue cooking 2 minutes. Tear tortillas into bite-size pieces. In a greased 2 qt. casserole, layer meat mixture, tortillas, cheese, and olives, and repeat until all ingredients are used. Top with 1/2 cup water. Cover and bake at 350 for 30 to 45 minutes Serves 4 to 6.

SOUR CREAM CHICKEN — **Beverly Clark**

1 pkg chicken, cut up or chicken parts you like
1 lb. container sour cream, may be fat free
1/4 C milk, may be low fat
Salt and pepper, to taste
1 stick margarine, softened
Dash of garlic powder, to taste

Take skin off of chicken, set aside. In a large bowl, combine the rest of the ingredients. Mix well. Place chicken in a baking dish large enough to fit all the chicken and roomy enough for sour cream mixture. When chicken is in pan, pour mixture over chicken, make sure all chicken is covered. Preheat oven to 375. Bake for 1 to 1 1/2 hours or until chicken is no longer pink anywhere. You may also add other herbs you like to sour cream.

VENISON CHILI — **Charlotte Welsh**

2 lbs. venison, ground
1/4 C. vegetable oil
3 T. mild chili powder
2 tsp. sugar
1/2 tsp. salt
2 C. cooked kidney beans
1 C. onion, chopped
2 cloves garlic, chopped
1/2 C. celery, chopped
3 1/2 C. whole tomatoes
1 C. tomato sauce
1 C. water

Brown venison in oil. Add onion, garlic, and celery. Cook 5 minutes stirring constantly. Add chili powder, sugar, tomatoes, tomato sauce, water, and salt. Simmer 1 1/2 hours. Just before serving add kidney beans. Makes 6 to 8 servings.

VENISON WITH A KICK — **Arlene Hanson**

1 venison backstrap (about 2 lbs.)
1 1/4 tsp. pepper
1 tsp. salt
3/4 C. flour
1 C. sour cream (no fat is fine)
1/4 C. brandy
1/2 C. sliced mushrooms

Slice venison to 1/2 inch strips. Place salt, pepper and flour in large Ziploc bag, shake to mix. Add venison and coat. Remove venison to chopping block, pound venison thoroughly with a mallet. Brown venison quickly in butter in an iron skillet. Remove venison to paper towels to drain. Make a brown gravy using remainder of flour mixture. Place mushrooms and venison in gravy. Cover and simmer 30 minutes. Add brandy, heat 3 to 5 min. Add sour cream, heat 2 to 3 minutes. Serve over hot biscuits. Also good over rice, noodles, or mashed potatoes. Can be served for breakfast, lunch or dinner. Serves 6.

VENISON SWISS STEAK — **Gina Mummery**

2-3 lbs. venison steak
1 beef bouillon cube
1 29 oz. can whole tomatoes
1/4 C. Worcestershire sauce
1/2 C. celery, chopped
1 med. onion, chopped
1 C. flour
1 T. dry mustard
1/2 tsp. salt
1 tsp. pepper
2 T. oil

Mix flour, mustard, salt and pepper in shallow dish or Ziploc bag. Pound steaks then dust with flour mixture. Heat oil in dutch oven then add steaks. Remove meat and cook onions until soft. Add meat and remaining ingredients. Bring to a boil over medium heat. Reduce heat and simmer for 2 hours. Serve over mashed potatoes.

VICKY'S CORNED BEEF — **Matt Curtis**

3-5 lb. corned beef brisket with spices
1/2 - 1 C. brown sugar
Medium size jar sweet pickles, use only the juice
2 T. mustard

Boil meat covered on top of stove at a fast simmer all day- minimum of 8 hours, in pickling spices (which came with brisket) and water. Remove from pan and cut off fat. Mix pickle juice and mustard and brown sugar. Pour over corned beef and bake for 1- 1 1/2 hours in roaster pan at 350. Baste or turn meat occasionally.

TURKEY ALMONDINE — **June Naff**

1 4 oz. can sliced mushrooms
2 C, white sauce
6 large slices turkey (leftover turkey)
1/2 C. slivered almonds
1/2 tsp. paprika

Mix mushrooms and almonds in white sauce. Heat slowly in saucepan, stirring constantly. Spoon over hot turkey slices. Sprinkle with paprika.

SWEDISH CHICKEN CASSEROLE — **Karen Campbell**

1 cooked chicken, picked from bone
1 1/2 C celery, chopped
1 1/2 C. cubed cheese, longhorn
1 onion, chopped
1 can mushroom soup
4 C. Ritz crackers, crushed
6 C. chicken broth

Mix all together and bake for 1 1/2 hours in slow oven of 325.

SPICED PINEAPPLE PORK ROAST — **Karen Campbell**

1 - 4 lb. pork roast
1 - 12 oz. jar pineapple preserves
2 T. honey
2 T. red wine
1 tsp. mustard
1/4 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. ground cloves
1 8 oz. can pineapple slices, drained

Place roast on rack in shallow roasting pan. Insert meat thermometer into thickest part of roast. Cook, uncovered, at 350 for 2 1/2 to 3 hours, or until meat thermometer registers 170. Combine preserves, honey, vinegar, mustard, salt, cinnamon, and cloves in a small saucepan. Cook, stirring constantly, over low heat. During last 20 minutes of roasting time, garnish roast with pineapple slices and brush with glaze mixture several times. Serve remaining glaze warm with roast. Serves 6.

OVEN CHICKEN — **Pat Kelley**

1 chicken, cut the way you like
1 small can mushrooms
3/4 C. cooking wine
1 tsp. salt
1 tsp. lemon juice
1 T. onion, dry or fresh
1 can cream of celery soup
1 T. parsley
1 tsp. paprika

Brown chicken in a little margarine or fat. Mix the rest of the ingredients and pour over chicken and bake for 1 hour at 350.

CHICKEN ENCHILADAS I — **Pat Kelley**

10 flour tortillas
1 can cream of chicken soup
1 can chili peppers, diced, mild
1 C. Monterey Jack cheese
1 pt. sour cream
1 can cream of celery soup
1 bunch green onions, chopped
1 C. cheddar cheese, shredded
3 or more cans of chicken or boil a chicken and pick off the meat

Mix all together and put mixture in flour tortillas. Roll up and lay upside down in 9x13 pan. Put excess over top and 1 cup shredded cheddar cheese. Bake for 20 minutes at 350. This freezes well.

WHOLE FRYING CHICKEN

Kelli Davis

1 whole frying chicken
1 3/4 C. water
1 tsp. celery salt
Olive oil
1 C. sherry
1 tsp. thyme
1 tsp. oregano
1 onion

Rub chicken with olive oil. Rub spices into chicken and veggies (if any). Cover with water and sherry. Cut onion into quarters and put 1/2 inside chicken and 1/2 outside with veggies. Bake at 400 for 1 hour and 15 minutes.

PORK AND PEPPERS

Nancy Collins

6 lb. pork loin cut into 1" cubes
1/2 tsp. ground chili
1 tsp. salt
1 8 oz. can tomato sauce
1 lg. garlic clove, minced
1/2 tsp. chili spice mix
1 14.5 oz. can tomatoes
1 7 oz. can mild Ortega peppers, seeds removed

Brown pork cubes in oil. Mix remaining ingredients and simmer over low heat for several hours until meat is tender and falls apart. Serve hot over rice or in flour tortillas.

CHICKEN ENCHILADAS II

Nancy Collins

2 cans cream of chicken soup
1 16 oz. sour cream
2 cans, 4 oz., chopped green chilis, drained
1/2 tsp. salt
2 C. grated cheddar cheese
2 C. chopped, cooked chicken
Grated cheddar cheese
12 flour tortillas

Combine soup, sour cream, chilis and salt in saucepan. Heat until smooth and well blended, stirring frequently. Mix cheese and chicken in bowl. Heat tortillas in microwave to soften. Place 1/3 cup chicken mixture and 1 tablespoon sour cream sauce on each tortilla. Roll to enclose filling. Arrange in 9 x 13 inch baking dish. Pour remaining sauce over enchiladas. Top with additional cheddar cheese. Bake at 350 for 20 to 30 minutes. Serves 6 to 8.

MARINADE

Eve Huster

1/2 C. sherry
1/4 C. soy sauce
Adolf's Tenderizer, optional
1 T. pure honey

Use any cut of beef for grilling or broiling; especially good with flank steak, but great with all cuts. If beef is tough, sprinkle Adolf's Tenderizer on both sides, rub in, let sit for 1/2 to 1 hour. Mix ingredients in Ziploc bag large enough for beef. Close bag and refrigerate for 3 hours or overnight. Remove beef and grill/broil. Marinade may be heated in microwave and served over beef, if desired.

SEASONING SALT FOR LAMB

Sandy Donahue

1 C. fine plain popcorn salt, or any salt
1 tsp. paprika
1/2 tsp. dry mustard
1/4 or 1/3 tsp. cayenne pepper
1 tsp. black pepper
1/2 tsp. ground ginger
1/2 tsp. poultry seasoning
1 T. garlic salt or 2 tsp. garlic powder

CHICKEN AND NOODLES

Carmen Schneider

1 chicken, boiled to tender, broth reserved
1 C. flour
1 lg. egg per person
Salt

Beat eggs, add 1 teaspoon salt. Add 1 cup flour and mix. Keep adding flour until dough is stiff. Put on floured board and continue kneading and adding flour until it isn't sticky. Let rest 10 minutes. Flour board and roll out to desired thickness. Cut noodles out. Add water or bouillon chicken broth to broth. Return chicken broth to rapid boil. Add noodles a few at a time and keep stirring until all noodles are all in. Noodles will be done within 16 to 20 minutes. Bone the chicken and add meat to broth.

BEEF ROAST

Inez King

10 lb. roast
Fresh garlic cloves
Salt and freshly ground pepper

Slit roast in several places and insert garlic cloves. Rub with salt and pepper. Brown roast on high. Cover and turn heat to low. Cook slowly until tender. Do not add any water. Best to use a Dutch oven, as it really holds the heat.

TWICE BAKED POTATOES WITH LOBSTER

Kimberly King

4 baking potatoes, large
Salt, pepper
4 T. sweet butter
1/2 C. mushrooms, chopped fine
2 C. cooked lobster or crab
1/2 C. chopped yellow onion
1 C. dry white vermouth
1/2 C. creme fraiche, recipe follows
1/2 C. grated Jarlsberg cheese + cheese for topping potatoes
1 or 2 T. heavy cream

Scrub and dry potatoes, cut small, deep slit on top of each potato. Bake on middle rack of 375 oven for one hour, or until tender. Let them cool slightly, cut off and discard their tops and scrape potato pulp into bowl. Do not scrape so deeply that you tear the potato skin. Salt, pepper skins, reserve. Mash pulp, reserve. Melt butter in small skillet; saute onion. Add mushroom and saute another 5 minutes. Stir in lobster/crab and season with salt, pepper. Add vermouth, then raise to boil. Stir frequently over high heat until all liquid has boiled away. Stir in creme fraiche and remove from heat. Combine lobster mixture with the reserved mashed potato pulp and 1/2 C. Jarlsberg. If mixture seems too dry, add heavy cream. Stuff mixture into skins; mound filling slightly. Sprinkle additional grated cheese on top and place on baking sheet. Bake at 400, until potatoes are hot and cheese is bubbling.

CREME FRAICHE

Kimberly King

1 C. heavy cream
1 C. sour cream

Whisk both creams in bowl. Cover with plastic wrap; let stand in warm spot overnight, or until thickened. Chill for at least 4 hours.

TOO-BUSY-TO-COOK RIBS WITH SAUERKRAUT

Mary Kryzer Johnson

6 lbs. boneless country style pork ribs
2 large jars of Claussen sauerkraut
2 medium onions, chopped
2 cloves garlic, chopped
Salt and pepper

In a covered roasting pan, place a single layer of pork ribs. Add salt, pepper, onions, garlic and sauerkraut, with the juice. Repeat alternating layers, finishing with sauerkraut. Cover and bake at 300 for 8 to 10 hours, until meat falls apart. Serves 8.

BACHELOR BEEF — **Charles Kirkham**

2 lbs. hamburger
Garlic salt, pepper to taste, Lawry's is preferred
1 lg. can tomato sauce
Pinch oregano

In big frying pan, brown beef. Add all other ingredients. Boil sauce out for a few mins. Use for tacos, sloppy joes, spaghetti. Makes great sandwiches the next day. Feeds three hungry bachelors.

HERBED PORK ROAST — **Roberta Way Mackin**

6 lbs. pork loin
3 tsp. salt
1 tsp. pepper
1 tsp. thyme
1/2 tsp. mace or nutmeg
2 carrots, sliced
2 onions, sliced
2 cloves garlic
4 whole cloves
Few celery leaves
Few sprigs parsley
3 bay leaves
1 can consomme
1/2 can water

Rub meat with spices mixture. Bake uncovered at 450 for 20 mins. Reduce to 350 and dump in all the rest of the ingredients. Cover and cook until tender, about 3 hours.

LEMON PORK CHOPS — **Roberta Way Mackin**

4 pork chops, 3/4" thick, fat trimmed
1/2 tsp. salt
1/2 C. raw rice, cooked 5 minutes in water
4 slices lemon
2 1/4 C. tomato juice
1 tsp. salt
1 bay leaf
1/2 tsp. paprika
1/8 tsp. pepper
1 med. onion, sliced to thin rings
4 rings green pepper
2 tsp. sugar
1/2 tsp. chili powder

Sprinkle paprika, salt, pepper on chops and brown. On each chop, place onion ring, lemon slice and green pepper ring. Combine everything else and bake for 1 hour, at 350.

HARRY'S OYSTER PAN ROAST

Senator Craig And Susan Thomas' Grandpa Harry

6 to 8 fresh oysters
1 T. chili sauce
Lemon juice, a few drops
Paprika, to taste
1 piece dry toast
1 t. butter
1/4 C. oyster liquor
Celery salt, to taste
4 oz. cream

On Christmas Eve in our house, we've always served Oyster Pan Roast. Fresh oysters are better than frozen. Both are usually available in Wyoming around Christmas. This recipe is per one serving: Put everything except cream and toast in deep pan. Cook for one minute, stirring continuously. Add cream and just before boiling, pour over toast in a soup bowl. Serve immediately. Senator Thomas is a graduate of Wapiti School.

MOSS CREEK MUSTARD MOLD

Katie Downes

1 1/2 envelopes gelatin, dissolved in 1/4 C. water
4 tsp. dried mustard
1/4 C. vinegar
1 pint sour cream
4 eggs
1/2 t. salt
1 7 oz. bottle tonic water

Beat eggs in double boiler. In small dish combine gelatin, mustard and salt, then stir into eggs in double boiler. Add vinegar and tonic. Stir everything until thick. Take off heat, add sour cream. Pour into lightly oiled mold. Chill overnight. Fantastic with ham and beef at a buffet!

HERBED ELK ROAST

Betty Empey

2 1/2 to 3 lb. roast, fat trimmed
2 medium onions, chopped
3 T. tapioca, quick cooking
1 tsp. dried thyme
2 cloves garlic, minced
1 T. cooking oil
1/2 C. catsup or chili sauce
1 T. Worcestershire sauce
1 tsp. dried oregano

In large pan, brown meat on all sides in hot oil. Transfer meat to 3 1/2 or 4 quart crockpot. Combine remaining ingredients in bowl, then pour over roast. Cook on low setting for 8 to 10 hours. Skim any fat from gravy. Serve with mashed potatoes.

SHRIMP SAUTE WITH ORZO

Lena Williams

1 C. orzo, uncooked
Salt and pepper
20 lg. shrimp, peeled, veined, tails left on
1 lime, juice and zest
1 C. dry white wine
1 T. capers, rinsed
1 T. + 1 tsp. olive oil
2 cloves garlic, minced
1/4 C. finely chopped Italian parsley or cilantro
5 T. unsalted butter

Bring medium pan of salted water to boil; add orzo; cook according to package directions until "al dente," which means just underdone. Orzo is a rice shaped pasta. Drain. Toss with 1 teaspoon oil; add salt and pepper to taste. Heat remaining oil in large skillet. Add garlic and cook over low heat for 1 minute. Add shrimp, salt, pepper and 2 tablespoons parsley. Cook 3 or 4 minutes. Turn and cook 3 minutes more, or until opaque. Remove from pan and keep warm. Add lime juice and wine to skillet. Bring to boil; lower heat; reduce by half in about 2 minutes. Remove from heat; add remaining parsley; stir in butter, zest and capers. Adjust seasonings. Pour over shrimp and serve on bed or orzo. Serves 4.

BBQ QUAIL

Carl Johnston

Quail, Cornish hen, dove, pheasant
1 part Worcestershire sauce
1 part soy sauce
1 stick butter for every gallon of sauce

Clean quail, leaving skin. Chill overnight in salted ice water, to soak out any blood remaining in bird. Combine remaining ingredients and heat until butter is melted. Boil water in large enough container to completely submerge quail when water is at a strong boil. Place quail in water 5 minutes. Boiling bird works to retain moisture so that it doesn't dry out during barbecue process. Best to use wire basket for convenience. Remove quail and place in saucepan, basting with sauce. Place on barbecue for about 5 to 10 minutes, basting periodically. Remember that quail is practically cooked upon its exit from boiling water. Sauce may be served on the side and used according to taste. It is best to use hickory chips during barbecue for added flavor. Use sauce on chicken, pork, venison, but do not boil them first! Carl is cookbook covergirl and student Vera Wagoner's son!

RATTLESNAKE GOURMET **Jim Saylor**

1 rattlesnake
Cornmeal
Oil
Salted water for soaking
Salt

Soak snake overnight in salted water. Rinse the next day in cold water and pat dry with paper towels. Cut body into 2 inch sections. Dredge in lightly salted cornmeal; let sit for a few minutes so coating can soak in. Fry in oil until brown on both sides. This is an honest-to-goodness delicacy and you'll love it.

CHICKEN CACCIATORE II **Laura Silka Phillips**

4 lbs. chicken, cut up
1/2 C. olive oil
1 C. chopped onion
1 28 oz. can tomatoes
1/4 lb. diced mushrooms
1/4 tsp. pepper
1/2 C. flour
1 clove garlic, minced
1 green pepper, diced
1 8 oz. can tomato paste, plus 1 can water
2 tsp. salt
1/2 tsp. oregano

Wash and dry chicken. Dredge in flour and brown in olive oil. Add remaining ingredients and cook until tender, between 45 and 60 minutes. **NOTE**: Laura is married to Larry Phillips, who attended Wapiti School during the year 1976-77, as a fourth grader. His family were caretakers of the UXU Ranch, having come out from Heath, Ohio. Larry is now a sportswriter, in Mansfield, Ohio. Wife Laura is a Spanish teacher.

You may give without loving –
but you can't love without giving.

1899 — Wapiti Ranger Station, America's first, at Blackwater Creek, burned down and was rebuilt near Eagle Creek, by Harry W. Thurston and Milton Benedict, in 1903. Thurston later became Superintendent of the Shoshone National Forest, serving from 1907-1912, riding the perimeter of his domain on his faithful steed, Old Doc. Thurston, whose first job in the area was as Marquette School's teacher, was married to Josephine, Buffalo Bill's niece. Mr. and Mrs. Thurston, along with their daughter, Elizabeth, are buried under the lone Ponderosa Pine tree at the Wapiti Ranger Station, according to Harry's wishes and by special dispensation.

Pies, Pastries and Desserts

APPLE DELIGHT — **Yvonne Kappelmann**

6 to 7 large baking apples
3/4 C. brown sugar
3/4 C. brown sugar
1 tsp. cinnamon
1/2 C. butter, softened
1 C. flour
1 C. chopped nuts

Butter and flour 9 inch baking dish. Peel and core apples. Slice into pan. Sprinkle 3/4 cup brown sugar over apples. Mix together butter, flour, 3/4 cup brown sugar, nuts, and cinnamon until crumbly. Pat over apples. Bake in 350 preheated oven for 1 hour or until apples are tender.

BAKED APPLES WITH BUTTERMILK STREUSEL — **Claudia Schroeder**

1/2 C. dry buttermilk
1/2 C. butter or margarine
1/2 C. brown sugar, packed
2 tsp. cinnamon
3/4 C. flour
1/4 tsp. ginger
8 C. Newton, Pippin or Golden Delicious Apples (2 1/2 lbs.)

Peel, core, thinly slice apples into a shallow 2 1/2 to 3 qt. baking dish. In a bowl, stir together flour, dry buttermilk, sugar, cinnamon, and ginger. Rub butter with flour mixture until coarse crumbs form. Stir 1/3 cup crumb mixture into apples; spread fruit level. Squeeze remaining flour mixture into lumps. Break into 3/4" chunks over apples. Bake, uncovered, at 350 until apples are tender when pierced and streusel is lightly browned. 40 to 50 min. Serve warm or cool. Serves 6 to 8

MOM BRUNDAGE'S PUMPKIN PIE — **Marjorie Brundage Cain**

3 eggs
1/2 C. brown sugar
1/2 tsp. cinnamon
1 T. flour
1/2 C. white sugar
1 1/2 tsp. pumpkin pie spice
1 small can pumpkin
1 scant C. hot milk

Beat eggs until mixed. Add brown sugar, white sugar, spices. Beat together and add pumpkin and flour and milk. Mix well. Bake at 450 for 10 or 15 minutes, reduce heat to 400 and bake 1 hour.
NOTE: Marjorie is the daughter of June Hale Brundage, the first teacher of Wapiti school, shown on the cover.

CHESS PIE

Irene Kinsel

(a good substitute for pecan pie, good for potluck meals. The top is not pleasing to the eye, but it is delicious)

1 C. packed brown sugar
1/2 C. sugar
2 T. milk
1/2 C. butter or margarine melted, cooled
1 unbaked 9 inch pie shell
1 T. flour
2 eggs
1 tsp. vanilla
1 C. chopped pecan or walnuts

Mix sugars and flour. Beat in eggs, milk, vanilla and butter. Stir in nuts and pour into shell. Bake for 45 minutes (or when knife comes out clean) at 375. Cool.

CHOCOLATE MOUSSE CHEESECAKE

Bill Cody Ranch
John and Jamie Parsons

FILLING:

2 large T. cream cheese
4 T. powdered sugar
1 pt. whipping cream
1 lightly beaten egg
1 oz. unflavored gelatin
1 1/2 C. chocolate syrup (adjust to taste)
1 tsp. vanilla
1/2 C. hot water

CRUST:

2 1/2 C. graham cracker crumbs
6 oz. melted butter or margarine

Mix the butter into the graham cracker crumbs until moist then press into springform pan. Lining both the sides and bottom. Place in refrigerator to chill and harden. Place the cream cheese into mixing bowl and beat until smooth, then add vanilla, egg and powdered sugar. Beat until smooth again, then add the chocolate syrup. Mix thoroughly then place in another bowl and set aside. Place whipping cream in mixer and beat until stiff peaks form . Fold into the cheese mixture. Heat the gelatin and 1/2 cup water in the microwave for about 30 seconds or until all the gelatin granules have dissolved. While stirring the mixture slowly pour in the liquid gelatin. When mixed well, pour into the chilled crust. Chill until set, about 2 to 3 hours. Serves 10.

CHOCOLATE PECAN PIE

Una Moquin

2 squares unsweetened chocolate
1 C. light corn syrup
1 C. coarsely chopped pecans
1 unbaked pie shell, 9 inch
3 T. butter
3 eggs, slightly beaten
1 tsp. vanilla
1/2 C. cream or ice cream, optional

Melt chocolate and butter over boiling water. Boil syrup and sugar together two minutes. Add chocolate mixture. Pour slowly over eggs, stirring constantly. Add vanilla and nuts. Turn into pie shell. Bake in 375 oven 45 to 50 minutes or until pie is completely puffed across top. Cool. Top with whipped cream or ice cream.

DOUBLE LAYER PUMPKIN PIE

June Naff

4 oz. cream cheese, softened
1 T. milk
1 T. sugar
1 C. cold milk
1 tsp. gr. cinnamon
1/2 tsp. gr. cloves
1 1/2 C. Cool Whip, thawed
1 prepared graham cracker crust
2 pkgs. instant vanilla pudding (4 oz.)
1 16 oz. can pumpkin
1/2 tsp. gr. ginger

Mix cream cheese and 1 tablespoon milk and sugar in large bowl with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust. Pour 1 cup cold milk into large bowl. Add pumpkin, pudding mixes and spices. Beat with wire whisk until well mixed. (Mixture will be thick) Spread over cream cheese layer. Refrigerate 4 hours until set. Garnish with additional whipped topping if desired.

DEATH BY CHOCOLATE

Martha Matloff
Nancy Collins

1 box fudge brownie mix (1 lb. 3.8 oz.)
1/2 tsp. instant coffee powder
1/2 C. chopped pecans
2 C. heavy cream
16 oz. toffee chips
16 oz. chocolate chips
12 oz. Cool Whip

Bake brownies with nuts. Cool. Melt chocolate chips with heavy cream and stir in coffee powder. In a see-through bowl layer crumbled brownies, chocolate sauce, toffee chips and Cool Whip. Repeat and sprinkle a few toffee chips on top.

DIRT CAKE **Karen Campbell**

1 stick margarine
1 1/2 C. powdered sugar
1 bag Oreo cookies
16 oz. Cool Whip
3 sm. boxes instant chocolate pudding
2 1/2 C. milk
2 - 8 oz. cream cheese, softened

Crush bag of Oreo cookies (salad shooter works perfectly) Set aside. Mix until well blended, the margarine, cream cheese and powdered sugar. Add Cool Whip and stir until smooth. In another bowl, mix puddings and milk until smooth and well mixed, then mix both mixtures together. Place 3/4 cup Oreo crumbs in the bottom of a "new" or clean flower pot. Add 1/2 of the pudding mixture. Add 1/2 of remaining Oreo crumbs, then remaining pudding mixture and the rest of Oreo crumbs. Garnish with plastic flowers and gummy worms. This recipe takes a good size pot. I sometimes make them in little ones for several people or party size surprises.

DANISH PUFF **Linda Yearsley**

1 C. flour
2 T. water
1/2 C. margarine

Mix as for pie crust, divide into 2 parts and press into strips on cookie sheet (about 3"x12" strips).

TOPPING:
1 C. boiling water
1 C. flour
3 eggs
1/2 C. margarine
1/2 tsp almond extract
Chopped nuts

Boil water and margarine. Remove from heat and add flour and almond extract. Stir until smooth ball forms. Add eggs one at a time, beating well with each egg added. Spread this mixture on the strips and bake at 350 for 1 hour. Frost with thin icing and sprinkle with nuts.

FUDGE BROWNIE PIE — Karen Campbell

1 9" baked pie shell
1/2 C. biscuit baking mix
2 eggs
1/4 tsp. margarine
1 - 6 oz. pkg. semi-sweet chocolate chips
1 - 14 oz. can sweetened condensed milk
1 tsp. vanilla
1 C. chopped nuts

Preheat oven to 325. In saucepan, over low heat, melt chips with margarine. In large mixer bowl, beat chocolate mixture with remaining ingredients, except nuts, until smooth. Add nuts. Pour into prepared pastry shell. Bake for 35 to 40 minutes or until center is set. Serve with ice cream.

FRENCH SILK CHOCOLATE PIE — The Schreiner Family

3/4 C. butter, softened
3/4 C. plus 1/3 C. sugar
1 baked 9" pie shell
Whipped cream
2 squares baking chocolate, melted
1 tsp. vanilla
3 eggs
Shaved chocolate

Cream butter and sugar. Blend in chocolate and vanilla. Add eggs one at a time, beating 5 minutes after each one (very important) at medium speed. Pour into cooled pie crust. Refrigerate overnight. Top with whipped cream. Garnish with chocolate shavings.

Too little to save,
Too much to dump,
That's what makes
The housewife plump.

FRUIT PIZZA — **Jamie Schroeder**

2 bananas, sliced and dipped in lemon juice
2 cans mandarin oranges
Frozen strawberries
1 large can pineapple chunks

CRUST:
1/2 C. margarine
1/2 C. shortening
2 tsp. cream of tartar
1 tsp. soda
1 1/2 C. sugar
2 eggs
2 3/4 C. flour
1/4 tsp. salt

Cream together margarine, shortening, sugar and eggs. Blend dry ingredients together, Add to other ingredients. Pat into 2 -12inch pizza pans and bake 8 min. at 400. Cool. Drain fruits, saving juices.

Mix together:
2 - 8 oz. cream cheese
2 T. fruit juices
1/2 C. sugar
3 T. cornstarch

Spread over cooled pizza crust. Add 3 tablespoons cornstarch to fruit juices. Cook until thickened. COOL! Put fruit on pizza, drizzle with thickened juice.

GINGERALE SHERBET — **Carolyn Trefts**
mother of Gwen Trefts Coe

2/3 C. sugar
1/4 C. orange juice
1/4 C. pineapple juice
2 pts. gingerale, 16 oz.
1 C. water
1 envelope gelatin
6 T. lemon juice
2 egg whites

Heat sugar, water and gelatin, until dissolved. Cool. Add juices and gingerale. Freeze until almost firm. Remove, beat until mushy. Return to freezer. When firm, beat again then add egg whites (which have been beaten to a meringue with 2 tablespoons sugar). Freeze again in a mold.

KAREN'S HOT FUDGE SAUCE — Karen Campbell

1 can evaporated milk
Dash of salt
1 stick margarine
2 C. sugar
12 T. cocoa
1 tsp. vanilla

Mix cocoa with sugar well. Place milk and margarine in saucepan to warm. When margarine melts, add sugar mixture and stir over medium heat until it starts to boil. Boil for 3 minutes, stirring occasionally. Remove from heat and add a dash of salt and vanilla. Cool some and serve over ice cream.

MIRACLE CHEESECAKE — Nancy Graham

1 3 oz. pkg. lemon Jello
1 C. boiling water
1 C. sugar
2 C. graham cracker crumbs
1/2 C. butter or margarine, melted
3 T. lemon juice
1 8 oz. or 3- 3 oz. pkg. cream cheese
1 12 oz. can evaporated milk, whipped
1 tsp. vanilla

Dissolve Jello in boiling water. Add lemon juice. Chill to egg white consistency. Cream together cheese, sugar, and vanilla and mix in well with chilled jello. Combine (fold in) stiffly whipped milk.

CRUST:

Combine graham cracker crumbs and butter. Pack 2/3 of mixture in bottom of 9x13 inch pan. Add the filling, then sprinkle remaining crumbs over top of filling. Refrigerate.

NO CRUST PIE — Jamie Schroeder

4 eggs
2 C. milk
1/2 C. flour
salt
1/2 C. oleo, scant
1 C. sugar
2 tsp vanilla
1 C. coconut

Mix all ingredients, pour into deep pie pan (lightly greased). Bake at 350 for 40 to 45 minutes.

NORWEGIAN PIE — **Charlotte Welsh**

1 1/2 C. sugar
1 C. flour
2 tsp. baking powder
1 tsp. salt
1/2 tsp. nutmeg
2 eggs
1 T. vanilla
2 C. diced apples, peeled
1/2 C nuts, chopped
1/2 tsp. cinnamon

Mix first 6 ingredients in large bowl. Add remaining ingredients and stir to moisten. Divide into 2 greased 8 inch pie tins. Bake at 350 for 35 to 40 minutes. Top with whipped cream. Good Warm!

PEANUT BUTTER CUP PIE — **Gail Nace**

1 stick butter, softened
1 6 oz. pkg chocolate chips, melted in double boiler
1 C. peanut butter
1/3 lb. graham cracker crumbs
1 1/4 C. powdered sugar, amount may be reduced if too sweet

Mix together butter, powdered sugar and peanut butter. Add graham cracker crumbs. Pat into 9 inch pie pan. Spread chocolate over top. Refrigerate.

PEANUT BUTTER PIE — **Charlotte Welsh**

1 pkg. vanilla pudding
1 tall can canned milk
3/4 C. crunchy peanut butter
1 T. margarine
1 C. water

Mix filling and peanut butter well. Gradually add canned milk, water, and margarine. Cook over medium heat stirring constantly. Pour into baked pie shell or graham cracker crust. Serve with whipped cream.

QUICK APPLE DESSERT — **Polly Wolf**

1 can apple pie filling
2 C. flour
1 1/2 tsp. soda
1 tsp. salt
2 eggs, beaten
1 tsp vanilla
2/3 C. salad oil
1/2 C. chopped nuts

Stir all together and put into an ungreased 9x13 inch pan. Bake 30 minutes at 350. Serve warm, plain or with whipped cream or ice cream.

QUICK DESSERT — **Stacey Schroeder**

Cover 9x13 inch pan with ice cream sandwiches. Cover with Cool Whip, drizzle chocolate syrup over top, and serve.

RHUBARB LOVER'S DESSERT — **Laurie Ash**

Preheat oven to 350; get a 9x13 inch pan ready.

1ST LAYER:
1/2 lb. melted butter
2 T. sugar
2 C. flour

Press in bottom of pan. Bake for 10 minutes.

2ND LAYER:
6 egg yolks
1 C. cream or half & half
5 C. rhubarb, cut into 1/2 inch pieces
2 C. sugar
4 T. flour
1/4 tsp. salt

Mix and pour over crust. Bake 50 min or until set.

3RD LAYER:
6 egg whites
12 T. sugar
1/2 tsp. cream of tartar
2 tsp. vanilla

Beat until stiff peaks form. Spread over top of rhubarb. Bake 10 to 15 minutes or until golden brown.

RHUBARB PIE — **Jean Krampert**

3 C. rhubarb
3 egg yolks
3 egg whites
5 T. sugar
1 1/2 C. sugar
3 heaping T. flour
1/2 tsp. lemon extract
1 unbaked pie shell

Mix together rhubarb, egg yolks, sugar, flour and lemon extract and place in bottom crust in pie pan. Bake at 425 for 35 or 40 minutes. Beat egg whites until stiff and gradually add sugar, one tablespoon at a time. Top baked pie and return to oven at 325 for 20 minutes.

EASY RASPBERRY PIE — **Arlene Hanson**

CRUST:

1 1/2 C. flour
1 tsp. baking powder
1 tsp. vanilla
1/2 C. sugar
1 egg
1/4 lb. butter or margarine

Mix ingredients and put in pie pan. Fill with raspberry jam and bake for 30 to 35 minutes at 350. Sprinkle with powdered sugar.

SHERBERT DESSERT — **Manda Lenik**
Wapiti Red Barn

1 carton Cool Whip (thawed)
1 C. chopped nuts, toasted with coconut
Assorted flavors sherbert balls, pink, green, yellow, orange, etc.
1 C. toasted coconut, toasted in oven

Put Cool Whip on bottom of 9 x 13 inch dish, cover with toasted coconut and nuts. Spoon in sherbert and freeze. When serving, add Raspberry Sauce on top.

RASPBERRY SAUCE:

1 box frozen red raspberries
4 T. lemon juice
1/2 C. sugar

Boil ingredients for 5 minutes, watch carefully, cool and then strain out seeds. Sauce can be made ahead. This is a light and pretty dessert.

SNOW ICE CREAM — **Karen Campbell**

3 to 4 eggs
1/4 tsp. salt
1 1/2 T. vanilla
2 C. cream

Cream together eggs and sugar; Add cream. Although you do not have to, I prefer to heat the mixture to the boiling point. Add the vanilla, then cool. Add CLEAN , fluffy snow to the mixture until you set the consistency of ice cream. There's nothing in this world like it!

STRAWBERRIES ROMANOFF — Karen Campbell

2 qts. fresh strawberries
1 pt. vanilla ice cream, softened
1/2 pt. cream, whipped
Sugar
Juice of 1 lemon
2 oz. Cointreau or Grand Marnier liqueur
1 oz. Bacardi rum
Mint leaves, optional

Put aside 5 to 6 strawberries for garnish. Slice the rest of the Strawberries and sprinkle with sugar and chill for at least 1 hour. Whip ice cream slightly and fold into whipped cream. Add lemon juice, rum and liqueur. Put strawberries into trifle bowl or large glass bowl and cover with whipped mixture, tossing lightly. Refrigerate for several hours. Garnish with whole strawberries and mint leaves before serving.

WONDER DESERT — Pat Kelly

1 C. flour
1 egg
Pinch of salt
1 can fruit cocktail, 14 oz.
1 C. sugar
1 T. soda

TOPPING:
1/3 C. chopped nuts
1/2 C. brown sugar

Beat egg and add to fruit, stir in dry ingredients. Pour into greased pan 13x9 inch. Mix topping ingredients and sprinkle on top. Bake at 350 for 25 to 30 minutes. Serve with whipped cream or

SAUCE:
1 C. sugar
1/2 C. of cream
1/2 C. butter or margarine

Boil for 5 minutes and add 1 teaspoon vanilla. Serve with desert.

Houses are made of wood and stone,
but only love can make a home.

MEXICAN RICE PUDDING — **Blanca E. Archard**

1/2 C. raisins
1/4 C. sherry
1/2 C. rice
Piece of lemon rind
4 C. milk
1 C. sugar
Cinnamon
2 egg yolks, well beaten
Toasted, slivered almonds
Pinch of salt

Cover the raisins with sherry, and set aside. Soak the rice in enough hot water to cover for 15 minutes. Rinse in cold water, drain, place in saucepan with lemon rind; add pinch of salt and 1 cup water. Bring to a boil; reduce heat, cover and cook over a low heat; until all the water has evaporated. Remove the rind, add the milk, sugar, cinnamon to taste, and cook uncovered over low heat until all the milk has been absorbed. When rice is cooked, stir in the eggs and raisins, and cook a few minutes longer. Turn into a serving dish, sprinkle with the almonds. Serve cold. Serves 6.

SUNFLOWER DIRT CAKE — **June Naff**

1 large pkg. Oreo Cookies
1/2 C. butter or margarine
1 large carton Cool Whip
3 C. milk
1 8 oz. cream cheese, softened
1 C. powdered sugar
2 (3.4 oz.) pkgs. instant vanilla pudding
1 tsp. vanilla

Crush cookies and put 1/2 of cookie crumbs in 9x13 inch pan. Mix cream cheese and butter until smooth. Mix in powdered sugar. Fold in Cool Whip. In separate bowl mix milk, pudding, and vanilla. Fold the 2 mixtures together and pour into the pan over the crumbs. Spread remaining crumbs over the top. Can be served frozen or chilled.

DOREEN'S CHOCOLATE SYRUP — **Doreen Thunder**

1 stick margarine
1 can evaporated milk
1 tsp. vanilla
2 9 oz. bags chocolate chips
2 C. powdered sugar

Melt margarine, add milk, chips and then powdered sugar. Boil 8 minutes or until texture wanted. Add vanilla.

MYSTERY PUDDING — **Nancy Graham**

1 1/4 C. flour
1 tsp. baking soda
1 egg, beaten
1 tsp. vanilla
1/2 C. nuts, chopped, optional
1 C. sugar
1/4 tsp. salt
1 can fruit cocktail, undrained
1/2 C. brown sugar, packed

Combine flour, sugar, soda, and salt in mixing bowl. Combine egg, fruit cocktail with syrup, and vanilla. Add to dry ingredients and mix to dampen. Pour into greased 8 inch pan. Mix brown sugar and nuts. Sprinkle over batter. Bake at 350 for 45 minutes, until it tests done. Cool. Serve with whipped cream.

SOPAIPILLA (so-pa-pee-ya) — **Jan Tenwalde**

4 C. flour
3 T. shortening
1 T. baking powder
1 tsp. salt

Mix together, add enough lukewarm water so it is proper for rolling out, as a pie crust. Roll in circles, cut in pie shaped wedges (about 1/8" thick) Fry one at a time in deep, hot oil 400 degree in electric fry pan. Use a large cooking spoon to baste flipping the hot oil over each sopaipilla to make them puff. Turn once, remove when lightly browned. Drain on paper towels. Serve with honey. If properly basted, they raise a lot and each will form a pocket. The honey is put in the pocket with your table knife. These are great with enchiladas or any Mexican dish. They can be made while the rest of your dinner is in the oven.

LEMON CHIFFON PIE — **Irene Smith**

3 eggs, separated
1 lemon
1/2 C. sugar
1/2 C. sugar
3 T. boiling water
1 baked pie shell

Separate eggs. To the yolks add 1/2 cup sugar, juice and rind of lemon and water. Cook until thick. Beat egg whites, with 1/2 cup sugar until stiff. Add to first mixture. Pour into baked shell and chill. Put a few graham cracker crumbs on top for decoration. Serve plain or with whipped cream.

YUMMY CHOCOLATE DESSERT — **Irene Smith**

3 C. miniature marshmallows
1 stick margarine
3 egg yolks
3 egg whites
1 16 oz. can Hershey's chocolate syrup
3/4 C. powdered sugar
1 C. nuts, chopped
12 graham crackers

Pour syrup over marshmallows; let set while you prepare rest. Cream margarine and powdered sugar together, Add egg yolks. Cream thoroughly and add chocolate mixture. Add nuts. Beat egg whites until stiff and then fold into first mixture. Crush 12 graham crackers; Put 1/2 in bottom of about a 9 inch square pan. Put in above complete mixture. Put remainder of cracker crumbs on top. Set in refrigerator for about 24 hours. Cut in squares and serve with whipped cream or cool whip.

COUNTRY APPLE DESSERT — **Karen Campbell**

1 yellow cake mix, Pillsbury Plus
1 egg
1/2 C. brown sugar
1 tsp. cinnamon
1 egg
1/3 C. butter, softened
1 20 oz. can apple pie filling
1/2 C. walnuts, chopped
1 C. sour cream
1 tsp. vanilla

Preheat oven to 350. In a large bowl, combine cake mix, butter and egg, at low speed with electric mixer to form a crumbly dough. Press mixture into bottom of an ungreased 9x13 inch pan. Spread apple pie filling over top. Combine brown sugar, nuts and cinnamon. Sprinkle over pie filling. Combine sour cream, egg and vanilla, pour over top. Bake 40 to 55 minutes or until golden brown.

FROZEN LEMON PIE — **Pat Kelley**

3 egg yolks
3 egg whites
1 C. sugar
4 T. lemon juice
Grated rind of 1/2 lemon
1 C. cream, whipped

Beat egg yolks and add all but 1 tablespoon of the sugar. Add the lemon juice and the rind. Chill the mixture. Beat egg whites, and add the rest of the sugar. Whip the cream. Combine the mixtures with the chilled mixture. Pour into a small cake pan lined with waxed paper. Add crushed vanilla wafers on top. Freeze.

GRASSHOPPER PIE — **Laurie Hoines**

2 1/2 C. crushed Oreos
1/4 C. butter or margarine, melted
1/2 gallon vanilla ice cream
4 T. creme de menthe

Crush cookies and mix 1 1/2 to 2 cups with margarine. Press in pie plate and freeze for an hour. Blend ice cream and cream de menthe in mixer. Pour in pie plate. Sprinkle extra oreo's on top and stick in freezer. Serve frozen.

SWEET SOUP — **Frank Donahue's Grandma Reta O'Neill**

Dried apricots, peaches, pears,
Pitted prunes
2 C. grape juice
Sugar to taste
1 C. raisins, white or regular
1/2 C. tapioca

Soak dried fruit overnight, then simmer until fruit is tender. Cook tapioca; add to hot fruit. Add grape juice. You can add less juice and more tapioca. Sugar to taste, added while cooking. Good snack or dessert!

GERMAN CHOCOLATE PIE — **Kimberly King**

1 4 oz. pkg. German sweet chocolate
1/4 C. butter
1 14.5 oz. can evaporated milk
1 1/2 C. sugar
3 T. cornstarch
2 unbaked 8" pie shells
1/8 tsp. salt
2 eggs
1 tsp. vanilla
1 1/3 C. coconut
1/2 C. chopped pecans
Whipped cream, optional

Melt butter with chocolate in a double boiler, stirring often. Remove from heat and gradually stir in milk. Mix sugar, cornstarch, salt; beat with eggs and vanilla. Gradually blend in the chocolate mixture. Pour into pie shells. Mix coconut, pecans; sprinkle over filling. Bake at 375 for 45 minutes. Filling will be soft, but it sets while cooling. Cool at least 4 hours before cutting. This is a very rich pie and especially good topped with whipped cream.

KNOCK YOU NAKEDS — **Carol Keenan**

1 pkg. German chocolate cake mix
1/3 C. + 1/2 C. evaporated milk
60 vanilla caramels, unwrapped
14 oz. pkg.
1 C. chopped pecans
3/4 C. butter, melted
1 C. semi-sweet morsels

Combine dry cake mix, pecans, 1/3 cup milk, melted butter. Press 1/2 batter into bottom of greased 13 x 9 inch pan. Bake in preheated oven at 350, for 8 minutes. In the top of a double boiler over simmering water, melt caramels with remaining milk. When well mixed, pour over baked layer. Cover with chocolate morsels. Return to 350 oven for 18 minutes. Cool before cutting.

SALTED NUT ROLL BARS II — **Carol Keenan**

1 pkg. Reese's chips
1 can sweetened condensed milk
1 can peanuts, crushed
3 T. butter
4 C. mini marshmallows

Grease 9x13 inch pan. Melt chips and butter. Add milk and marshmallows. Spread 1/2 of crushed peanuts in bottom of pan. Add mixture and top with rest of peanuts.

STRAWBERRIES BRULEE — **Carol Keenan**

2 3 oz. pkgs. cream cheese, softened
8 oz. sour cream
6 C. fresh strawberries
2 T. brown sugar, divided

Beat cream cheese. Add sour cream and 2 T. sugar. Beat until smooth. Halve berries and arrange in bottom of 8 inch round baking dish. Spoon cream cheese mixture over berries. Sprinkle remaining 2 tablespoons sugar over top. Bake at 450 for 3 to 4 minutes. until sugar turns golden brown. Serve immediately.

RHUBARB CRUNCH — **Vicky Brookman**

1 C. sifted flour
3/4 C. quick oatmeal
1 C. brown sugar
1/2 C. melted butter
1 tsp. cinnamon
4 C. rhubarb, chopped to 1 inch pieces
1 C. sugar
2 T. cornstarch
1 C. water
1 tsp. vanilla

Mix flour, oats, brown sugar, butter and cinnamon and press half of mixture into 9x9 inch pan. Mix sugar, cornstarch and water in saucepan and thicken over low heat. Remove from heat, stir in rhubarb, add vanilla. Pour over crust and top with the rest of oatmeal mixture, gently pressing down. Bake at 350 for 1 hour.

ABSAROKA APPLE PIE — **Absaroka Mountain Lodge**

1 C. shortening
1 tsp. salt
1 C. sugar
1 tsp. nutmeg
dash salt
3 T. butter
Milk, to brush
2 2/3 C. flour, all purpose
7 to 10 T. ice water
1/3 all purpose flour
1 tsp. cinnamon
8 C. tart apples, thinly sliced, about
7 apples
Brown sugar, lemon juice, optional

For one 10 inch, 2 crust pie, cut shortening into flour and salt until particles are the size of small peas. Sprinkle in water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl. Gather pastry into ball. Divide in half for 2 crusts. Roll pastry on floured surface until 2 inch larger than inverted pie plate. Fold first pastry into fourths; ease into pie plate and unfold. Press firmly against bottom and side of plate. Heat oven to 425. Mix all remaining dry ingredients. Stir in apples. Turn into pie plate. Dot with butter. May sprinkle with lemon juice, brown sugar, more cinnamon and nutmeg, to taste. Cover with top crust, cut slits, seal, flute edges. Brush milk over top crust. Cover pie with foil to begin baking. When crust reaches desired brownness, remove foil and continue baking for remaining period of time. Check continuously. Bake at 425, 40 to 50 minutes.

DEATH BY CHOCOLATE MOUSSE — **Stefan Halvorsen**

8 oz. semi-sweet chocolate
3 T. fresh ground strong coffee
1 pint whipping cream
3 T. sugar
6 eggs, separated

Dissolve chocolate in double boiler. Mix sugar and coffee; add to chocolate. Cool and transfer to mixing bowl and add the egg yolks and butter. Stir well. Whip the cream until stiff and add the 2 tablespoons sugar. Fold cream into chocolate mixture. Beat egg whites until stiff and fold into your chocolate creation. Chill for several hours or until mousse is firm. Serves 6 to 8, or 3 chocoholics...Happy Death!

STEAMED CHOCOLATE PUDDING WITH DRIED CRANBERRIES — **UXU Ranch**

9 oz. semi-sweet or bittersweet chocolate
5 oz. strong coffee
2 T. flour
1/4 tsp. salt
9 oz. butter
2 1/4 C. sugar
5 eggs, separated
1/4 C. dried cranberries

Melt butter and chocolate with coffee over low heat. Add 2 cups sugar, salt and flour. Beat egg yolks with 2 tablespoons sugar until thick and add to chocolate mixture. Whip egg whites with remaining 2 tablespoons sugar to stiff peaks. Add cranberries to half of egg whites; fold in rest of whites. Butter a 9 inch springform pan. Pur in batter and wrap completely with foil, buttering also the piece that covers the top. Bake at 350 in a water bath for 1 1/2 hours.

QUICK PINTO BEAN FUDGE — **Senator Craig And Susan Thomas**

4 squares unsweetened chocolate
1 1/2 cooked pinto beans
1 tsp. vanilla
1 1/4 sticks butter
2 1/2 pounds powdered sugar

Melt chocolate and butter. Add mashed beans, mix well. Add vanilla. Gradually add powdered sugar and mix well. Pour into buttered pan and chill well.

MOSS CREEK LEMON "MOOSE"

Anne Young

1 envelope gelatin
6 egg yolks
2/3 C. lemon juice
4 egg whites
2 pints fresh strawberries dipped in sugar
1/4 C. cold water
1 C. sugar
1 T. grated lemon rind
1 1/2 C. heavy cream, whipped

Soften gelatin with water. Beat yolks and sugar until very thick and light colored. Stir in lemon juice. Transfer to top of double boiler and cook over low heat or hot water until thickened. Do not boil. Stir in gelatin and rind. Cool until the consistency of unbeaten egg whites. Add whipped cream. Beat whites until stiff and fold into cooled lemon mixture. Freeze until solid in souffle dish.

SOUFFLE

Crystal Corrigan

4 large eggs
3/4 stick butter
Lemon, powdered sugar, for sprinkling
3/4 C. flour
3/4 C. milk

Put eggs in blender. Add milk, then flour. Blend no more than one minute at highest speed. Do this while butter melts in souffle dish. When butter is melted, pour blended batter into buttered dish. Bake at 425 for 20 minutes, exactly. Sprinkle with lemon and powdered sugar as soon as you take souffle from oven.

GRANDMOTHER'S ICE BOX PUDDING

Joan Cranston

1 stick butter, softened
2 1/2 C. powdered sugar
1 square bitter chocolate
1 C. pecans
1/2 tsp. salt
2 eggs, separated
1 t. vanilla
12 vanilla wafers

Crush wafers. Spread half on bottom of 9x9 inch pan. Melt butter with chocolate; stir until smooth. Add yolks, vanilla, salt, powdered sugar and pecans. Whip egg whites until stiff; fold into chocolate mixture. Spread in pan. Chill.

GRANDMOTHER'S DATE PUDDING

Betty Empey

1 3/4 C. packed brown sugar, divided
2 T. butter or margarine
1 1/4 C. Bisquick
1/2 C. chopped walnuts
2 C. water
1/3 C. milk
1 C. chopped dates
1 tsp. vanilla

Place 1 cup brown sugar, water and butter in saucepan and boil 5 minutes; pour into 8 inch square pan. Mix remaining ingredients and spoon on top of sugar mixture. It will sink into liquid and spread as it bakes at 350 for 40 to 45 minutes. Serve warm with whipped cream.

CHOCOLATE DECADENCE

Marie And Carl Johnston

1 lb. dark sweet chocolate
1/2 C. butter
5 eggs
1 T. sugar
1 T. flour
1 10 oz. pkg. frozen raspberries

In double boiler, melt chocolate with butter; set aside. In large metal bowl, combine eggs, sugar and place bowl over pan of boiling water. Whisk egg mixture until sugar dissolves and is warm. With electric mixer, immediately beat egg mixture until it triples in volume. Fold in chocolate mixture, having added the 1 tablespoon flour and pour into 8 inch pan or springform pan lined with parchment or waxed paper. Bake at 425 for 12 to 15 minutes; allow to cool. Freeze for at least 24 hours. Allow cake to sit at room temperature about 30 minutes before serving. Puree raspberries in blender and sieve out seeds before spooning it over cake. Carl is cookbook covergirl and student Vera Wagoner's son.

APPLE PUDDING

Vera Wagoner
Little girl on our cover

1 1/2 C. sugar
1 1/2 C. chopped apple
2 egg yolks, beaten
Pinch salt
2 egg whites, beaten
4 T. flour
4 T. butter, melted, scant
1 T. vanilla
1 1/2 C. water, cold
Whipped cream or pudding sauce optional

Mix sugar, flour, salt. Add apple, butter, yolks, vanilla water. Fold in whites and bake for 1 hour at 350. Serve warm with cream or sauce.

CHINESE HARDTACK — **Vera Wagoner**

1 C. dates, chopped
1 C. sugar
1 1/2 tsp. baking powder
Pinch salt
1 C. walnuts, chopped
1 C. flour
2 eggs
Powdered sugar, to garnish

Mix flour, baking powder, salt, sugar; add dates, nuts. Add beaten eggs, a little at a time. Bake about 15 minutes at 350. Cut while warm and roll in powdered sugar.

DATE PUDDING — **Vera Wagoner**

1 1/4 C. oatmeal, uncooked
1 C. brown sugar
1 tsp. soda
1/2 C. water
1 1/4 C. flour
3/4 C. butter
1 C. dates
1/4 C. white sugar

Blend oatmeal, flour, brown sugar, soda; add butter. Press half of mixture into bottom of 9x9 inch pan. Put dates, water, sugar into saucepan and cook until thick. Spread on top of oatmeal crust and cover with remaining crust mixture. Bake for 30 minutes in slow oven. These three recipes were submitted by Vera's daughter, Carol McKnight. They were in Vera's Domestic Science recipe box dated 1922, from Cody High School. Edith E. Gwynn was the Home Domestic Agent.

TAR HEEL PIE — **Anita Phillips**

1 C. chocolate chips
1 C. chopped pecans
1/2 C. plain flour
1/2 C. brown sugar
1 pie shell, unbaked
1 stick butter, melted
1 tsp. vanilla
1/2 C. white sugar
2 eggs, beaten

Pour warm butter over chocolate chips and stir. Blend all remaining ingredients and stir into butter mixture. Pour into unbaked pie shell; bake at 350 for 30 or 40 minutes. **NOTE**: Anita was a first grade student in 1976, when her family were winter caretakers of the UXU Ranch. Anita is now a court reporter in Hickory, NC.

CARMEL APPLE PIE **Lori Phillips**

1 pkg. Pillsbury Pie Crust, 15 oz.
6 medium apples, peeled, cored, sliced
3/4 C. sugar
1 tsp. cinnamon
1/3 C. carmel ice cream topping
3/4 C. pecans, finely chopped, divided
1 T. lemon juice
2 T. flour
Ice cream, for garnish

Prepare pie crust according to package directions. Sprinkle 1/4 cup pecans on bottom of crust-lined pan, heat oven to 425. Combine all filling ingredients: apples, sugar, flour, cinnamon, and mix lightly. Spoon into crust. Top with second crust and flute edges. Cut slits in several places, bake 35 or 45 minutes or until apples are tender and crust is golden. Cover edge of pie crust with strips of foil after 15 minutes of baking to prevent excessive browning. Serve with ice cream. Drizzle with caramel ice cream topping and sprinkle with remaining pecans. Serve warm. **NOTE**: Lori Phillips is married to Matt Phillips, who was a third grader at Wapiti School during the winter of 1976-77. His family took care of the UXU Ranch that year. Matt is a teacher in Charleston, SC.

Take a heart full of warmth,
add hugs and kisses.
Sift in hope, your dreams,
and your wishes.
Blend them together with
laughter and tears.
Add a dash of forgiveness and
stir through the years.
For this is the recipe of love.

Holm Lodge, known today as the Crossed Sabres Ranch, is another of the oldest guest lodges on the North Fork. It was built in 1907 on Libby Creek, about nine miles east of Yellowstone, by Aron "Tex" Holm, a "bright, cheerful and genial promoter, who attained a weight of over 250 pounds." His Holm Transportation Company took tourists from Cody to Holm Lodge via Stanley Steamer. The enterprising Holm also operated camps inside Yellowstone, at Sylvan Pass, Squaw Lake Camp (on the shores of Yellowstone Lake), West Thumb, Old Faithful, Norris and Canyon.

Soups, Salads, Vegetables

SPEEDY TWENTY-FOUR HOUR SALAD — **Martha Matloff**

1 pkg. (3 oz.) instant vanilla pudding
2 C. milk
1 11 oz. can mandarin oranges, drained
6 oz. miniature marshmallows
1 C. heavy cream, whipped
1 14 oz. can fruit cocktail, drained
4 oz. maraschino cherries
2 bananas, sliced

Make pudding according to package directions. Fold in whipped cream. Fold well-drained fruits in. Fold in marshmallows and bananas. Chill thoroughly.

5 CUP SALAD — **Susan W. Eiser**

1 C. sour cream
1 C. miniature marshmallows
1/2 C. coconut
1/2 C. pecans
1 small bottle maraschino cherries, drained
1 C. pineapple tidbits, drained
1 C. fresh or mandarin sections

Mix all ingredients in a bowl. Cover. Refrigerate overnight.

ASPIC OLE — **Phyllis L. Lenik**
Wapiti Red Barn

4 pkgs. 3 oz. lemon jello
3 C. hot water
1 C. chopped green pepper
2 - 8 oz. cans tomato sauce
1 1/2 C. chopped celery
1 C. chopped onion
2 C. mild picante sauce

Mix Jello and hot water well and let cool. Add the rest of the ingredients and refrigerate until jelled. Cut into serving size squares and serve.

A friend is a person that knows you and still likes you.

BLUEBERRY SALAD **Grizzly Ranch**

1 6 oz. pkg. blackberry jello
1 can blueberries, drained, save the juice
1 small can crushed pineapple, drained, save the juice

Add 2 cups boiling water to jello and enough cold water to juices, to make 1 cup. Let set up 1/2 hour. Add berries, pineapple and chill until set.

TOPPING:
1/2 C. sour cream
1/4 C. sugar
4 oz. cream cheese, softened
1 tsp. vanilla

Mix until creamy. Spread over set up Jello. Serves up to 10 people.

BEAN SPROUT SALAD **Carol Dube**

1 C. sugar
1 tsp. soy sauce
1 C. vinegar
3 T. oil
1 can (16 oz.) bean sprouts, drained
1/4 C. chopped pimento
1/2 C. chopped celery
1/3 C. chopped green onions
1 can (16 oz.) french style green beans, drained

In a small saucepan, heat vinegar and sugar to a boil, stirring until sugar is dissolved. Remove from heat, add soy sauce and oil. Cool. In medium size bowl, combine vegetables. Pour vinegar mixture over vegetables and toss. Cover and refrigerate overnight. Drain and serve on lettuce. Makes 5 1-Cup servings

CABBAGE SALAD **Grizzly Ranch**

1 head of cabbage, shredded
Roasted almonds and sesame seeds
1 pkg of Top Ramen noodles (oriental flavor)

DRESSING:
1/2 C. oil
3 T. vinegar
2 T. sugar
Salt and pepper

Mix together cabbage, crumble top ramen noodles over top, add flavor packet. Roast about 1/2 cup almonds and 1/8 cup sesame seeds. Mix together. Mix together dressing and add to salad. Mix well.

CAULIFLOWER SALAD — **Frances Beasley**

1 med. head cauliflower, sliced
1/2 C. salad dressing
1/2 pkg. good seasons cheese and garlic
(I use a little Parmesan since I can't buy it with cheese)
1 C. radishes, sliced
1/2 C. sour cream

Mix and Refrigerate overnight.

CHILI PASTA PLEASER — **June Naff**

1/2 C. med pasta shells, uncooked
1 15 oz. can chili no beans
1 C. shredded cheddar cheese
1/4 C. plus 2 T. salad dressing
4 C. shredded lettuce
1 red bell pepper, thinly sliced
1 avocado, peeled, seeded & thinly sliced
1/4 C. sliced green onion

Cook pasta shells according to directions; drain. In saucepan, combine chili and shells. Cook over medium heat stirring frequently until thoroughly heated. To serve; place lettuce in serving bowl, top with chili mixture, cheese, bell pepper, avocado, green onion and salad dressing. Serves 4.

ORIENTAL CHICKEN CABBAGE SALAD — **Linda Yearsley**

1 chicken breast - cooked, cut and slivered
OR
2 cans of chicken meat
2 green onions, chopped fine
1 pkg. chicken flavored Ramen noodles
2 T. toasted sesame seeds
2 oz. pkg. slivered almonds
1/2 head cabbage - shredded

DRESSING:
1/2 pkg. of Ramen noodle seasoning mix
3 T. sugar
1/2 C. vegetable oil
3 T. wine vinegar
1 tsp. salt
1/2 tsp. pepper

Combine the chicken, sesame seeds, almonds, cabbage, green onions and the uncooked noodles (broken apart) Mix dressing ingredients and add to salad and toss. Refrigerate until served.

CHICKEN ENCHILADA SOUP

Lael Morton

1 doz. corn tortillas
Vegetable oil
1 (14 1/2 oz.) can beef broth, undiluted
1 (10 3/4 oz.) can chicken broth, undiluted
1 (10 3/4 oz.) can cream chicken soup
1 1/2 C. water
3 C. (12 oz.) cheddar cheese, shredded
Paprika
1 small onion, chopped
1 clove garlic, crushed
2 T. vegetable oil
1 (6 3/4 oz.) can chunk-style chicken
1 T. Worcestershire sauce
1 tsp. cumin
1 tsp. chili powder
1/8 tsp. pepper

Cut 6 tortillas into 1/2 inch-wide strips, set aside. Cut remaining tortillas into triangles, and fry in hot oil until crisp. Saute onion and garlic in 2 tablespoons hot oil in dutch oven. Add the rest of the ingredients; except tortilla strips, cheese and paprika. Bring to a boil. Cover, reduce heat and simmer 1 hour. Add tortilla strips and cheddar cheese. Simmer uncovered 10 minutes. Sprinkle with paprika, serve with reserved tortilla chips. Yields 8 cups.

CHERRY SALAD

Karen Campbell

1 21 oz. can cherry pie filling
1 lg. can sweetened condensed milk
2 C. miniature marshmallows
1 reg. size can crushed pineapple
1 med. Cool Whip
1/2 C. chopped walnuts

Mix all together and chill until set.

CRANBERRY-CHERRY SALAD

Judy Philipps

6 oz. pkg. cherry gelatin
2 C. boiling water
12-14 oz. canned cranberry jelly
1/2 C. chopped toasted almonds

Stir boiling water into cherry gelatin and mix until completely dissolved. DO NOT ADD ANY COLD WATER! Mix in the entire can of cranberry jelly, a 16 oz. can of cherries can be added if wished and then after the mixture has started to set stir in the toasted almonds. Top with any chosen whipped topping. Variation: Use cranberry gelatin instead of the cherry and use cherry pie filling in place of the cranberry jelly.

CRANBERRY SALAD — **Kay Flora**

1 pkg fresh cranberries
Celery
Nuts
1 3 oz. pkg. orange jello
Apples

Cook cranberries according to package directions. Add Jello to hot cranberries then add diced celery, apples and nuts.

CORN-CABBAGE SALAD — **Blanca E. Archard**

1/2 med. head cabbage, shredded
2 C. whole kernel corn
1/2 tsp. chili powder
1 tsp. dry mustard
1/2 tsp. salt
1 C. vinegar
3/4 C. sugar
1 C. bell pepper, chopped
2 tsp. red chili sauce

Mix ingredients together and cook over medium heat to boiling. Cook, covered 15 minutes or until vegetables are tender, stirring occasionally. Drain. Serve hot as a vegetable or spoon into containers with tight covers and refrigerate until serving time. Drain and serve cold as a relish. Makes 4 cups.

FAVORITE SALAD — **Claudia Schroeder**

1 pkg lime Jello
1 small pkg cream cheese
1 pint whipping cream
1 C. hot water
1 1/2 C. chopped pecans
1 C. miniature marshmallows
8 3/4 oz. can crushed pineapple

Dissolve Jello in hot water. Break up cream cheese and add marshmallows. Cool. Add chopped nuts and pineapple. Whip cream and add to mixture. For a different touch add 2 tablespoons mayonnaise to cream cheese and dissolve 1 package orange jello as directed and after orange Jello mixture has set, pour it on top and chill. Serves 12 to 14.

HEAVENLY CHEESE SALAD — **Charlotte Welsh**

1 box lemon Jello
1 C. pineapple juice
1 pint whipping cream
1 small can crushed pineapple
1 cake cream cheese
1/2 C. walnuts, chopped

Pour boiling pineapple juice over Jello, stir to dissolve. When cool add cream cheese, pineapple, and nuts. Whip cream and fold into mixture. Refrigerate to set.

ITALIAN POTATO SALAD WITH RIPE OLIVES — **Susan Eiser**

1 C. mayonnaise
1 small can sliced olives
1 envelope Good Seasons Italian salad dressing mix
6 C boiled, cubed new potatoes
1/2 C. finely chopped celery

Combine dressing mix and mayonnaise in a small bowl, blend with other ingredients. Mix well, cover and chill.

ITALIAN BOWTIE PASTA — **Gina Mummery**
(quick and easy)

1 pkg bowtie pasta
1 small can sliced olives
1 jar marinated artichoke hearts
Olive oil
Dash of pepper
1 tsp. chopped garlic
1/2 C. Roma tomatoes, chopped
1/4 C. chopped parsley
1 T. basil
Fresh grated Parmesan cheese

Cook pasta until tender. Drain and rinse with cold water. Throw pasta in big bowl and coat with olive oil. Add remaining ingredients and mix. Serve cold sprinkled with fresh grated Parmesan cheese.

Out of the mouths of babes come words
we shouldn't have said in the first place.

ITALIAN VEGETABLE SOUP

Dave Rackleff

1 lb. ground beef
1 C. diced onion
1 C. sliced celery
1 C. sliced carrots
2 cloves garlic, minced
1 T. dried parsley flakes
1/2 tsp. oregano
1/2 tsp. sweet basil
2 C. small elbow macaroni
1 can (16 oz.) tomatoes
1 can (15 oz.) tomato sauce
1 can (15 oz.) red kidney beans, undrained
2 C. water
5 tsp. beef bouillon granules
1 tsp. salt
1/4 tsp. pepper
2 C. shredded cabbage
1 C. frozen green beans

Brown beef in large heavy kettle; drain. Add all the ingredients except cabbage, green beans, and macaroni. Bring to a boil. Lower heat cover and simmer 20 minutes. Add cabbage, green beans and macaroni, bring back to a boil, then simmer until vegetables are tender. (Sprinkle with Parmesan cheese if desired.) If you prefer a thinner soup, add more water or broth.

MOM'S LAYERED SALAD

Bev Campbell
Dion's Grandma

1 head lettuce, coarsely chopped
Celery, chopped
Green onion, chopped
1 or 2 pkgs. frozen peas, baby peas if available
2 lbs. bacon, crisp and broken into bits
1 or 2 cans water chestnuts, sliced
4 C. shredded cheddar

DRESSING:
Lg. sour cream (sometimes mixed with Miracle Whip)
Sugar, to taste
Onion powder, to taste
Garlic powder, to taste
Dill, to taste

Layer lettuce on bottom of large pan. Add celery, onions, peas, water chestnuts, sprinkling cheese and bacon through out each layer. Reserving at least 1 cup of each for topping. Mix dressing to taste and spread over top of vegetables, just like frosting a cake. then sprinkle bacon and cheese on top. Refrigerate and serve.

MANDARIN SALAD

Phyllis L. Lenik
Wapiti Red Barn

Carmelized Almonds

1/4 C. slivered almonds
2 T. sugar

Heat almonds and sugar over medium heat until sugar melts and nuts turn light brown, stir constantly - burns easily.

Salad

1 C. chopped celery
2 green onions with tops, chopped
1 11 oz. can mandarin oranges, drained
1 bunch Romaine lettuce, washed and broken into bite size pieces

Dressing

1/4 C. Wesson salad oil
2 T. white vinegar
2 T. sugar
1/2 tsp. salt
2 dashes of Tabasco sauce

Mix in a jar with a tight cover and shake well and refrigerate.
Toss salad, add dressing then add nuts. Can do dressing and nuts days ahead, keep in air tight container in refrigerator. You can double both almond and dressing recipes easily.

MUSHROOMS ROMANOFF

Berma Beal

1/4 lb. butter or margarine
1/2 C. onions, chopped
1 T. flour
1 clove garlic, crushed
1 C. sour cream
1 lb. sliced mushrooms
1/4 tsp. nutmeg
2 T. dry sherry (or cooking sherry)

In large skillet, saute onion and garlic in butter for 3 minutes. Add mushrooms and saute for 5 minutes (until mushrooms and onions are tender). Sprinkle flour over mushrooms and stir to coat. Add nutmeg and stir. Add sour cream and sherry. Heat, but do not boil. Garnish with snipped parsley.

MUSHROOM SOUP — **The Schreiner Family**

2 T. butter
2 T. flour
1/2 tsp. salt
1/8 tsp. pepper
1/2 C. chopped onion
3 C. chopped mushrooms
2 10 oz. cans condensed beef broth, undiluted
1 soup can water

In hot butter, saute onion until tender. Add mushrooms; saute over med. heat about 10 minutes. Blend in flour, salt and pepper; slowly add beef broth and water. Cook, covered about 30 minutes. Serves 6 to 8.

OVERNIGHT SALAD — **Ida Harris**

1 head lettuce, cleaned and broken up
1 pkg. frozen peas, cooked 3 min.
1 C. water chestnuts
2 C. mayonnaise
2 tsp. sugar
1 C. celery, chopped
1 C. green pepper, chopped
1 C. onions, chopped, optional
3/4 lb. bacon, crisped and crumbled
Parmesan cheese

In large bowl layer lettuce, celery, green peppers, water chestnuts, peas and onions in that order. Mix mayonnaise and sugar and spread over salad. Top with bacon and cheese.

PARMESAN POTATOES — **Tiffany Curtis**

5-6 potatoes cubed 1" (enough for 9x13 pan)
6 T. butter, melted
Garlic salt to taste
1 C. Parmesan cheese
1/2 C. flour
Pepper to taste

Mix dry ingredients, coat potatoes. Melt butter in 13x9 inch pan. Add potatoes. Cook at 350 for 1 to 2 hours, stirring 3 times.

SPLIT PEA- LENTIL SOUP — **Yvonne Kappelmann**

3/4 C. dry split peas
3/4 C. lentils
4 C. water
2 smoked pork hocks
1 chopped, onion
3 ribs celery, chopped
2 carrots, finely chopped
5 beef bouillon cubes

Place split peas and lentils in dutch oven. Add water, soak for 1 hour. Add onion, celery, carrots, and pork hocks. Bring to a boil. Simmer for 1 1/2 hours. Add beef bouillon cubes. Simmer for additional 1/2 to 1 hour, until peas are tender. Stir occasionally as soup is cooking. Add water, if necessary, to keep peas from cooking dry. Remove pork hocks and take meat off them. Add meat back into soup and serve. Serves 6.

PUMPKIN SOUP — **Donna Leibel**

2 T. butter
1 large sprig parsley
1/8 tsp. thyme leaves
1 bay leaf
1 T. flour
1 C. milk
1/8 tsp. pepper
1/4 C. green pepper, chopped
2 T. onion, chopped
1 8 oz. can tomatoes (1 C.)
1 (1 lb.) can pumpkin
2 C. chicken broth or stock
1 tsp. salt

Melt butter in large saucepan. Add green pepper, onion, parsley, thyme and bay leaf. Cook 5 minutes. Add tomatoes, pumpkin and chicken broth. Cover and simmer 30 minutes, stirring occasionally. Press mixture through food mill or wire strainer. Blend together flour and milk and stir into soup. Add salt and pepper, stirring frequently until mixture comes to a boil. Serve immediately. Makes 6 servings

PISTACHIO SALAD — **Karen Campbell**

1 med. Cool Whip
2 C. miniature marshmallows
1 sm. box pistachio pudding mix
1 20 oz. can crushed pineapple
1/2 C chopped nuts

Mix pudding with undrained pineapple well. Add Cool Whip, and mix well. Then add marshmallows, and nuts and mix. Chill until set.

RAMEN NOODLE SALAD — **Marianne Gambill**

1 pkg. oriental ramen noodles
4 green onions, chopped
1/2 C. raisins (optional)
1 3 oz. pkg. slivered almonds
1 11 oz. can mandarin oranges
4 boneless, skinless chicken breasts, cooked and cubed
1/2 head nape cabbage or small pkg coleslaw mix

DRESSING:
1/4 C. canola oil
3 T. vinegar
1/2 tsp. salt
2 T. sugar
spice mix from soup pkg
dash of pepper

Crumble noodles into 9 x 13 pan, spread evenly. Mix almonds in with noodles. Bake at 350 for 10 minutes. Cool. Mix other salad ingredients in large bowl. Add noodles and almonds. Pour dressing over salad before serving, toss.
Dressing: Place all ingredients in a jar and shake. Keep in refrigerator for several days.

RHUBARB SALAD — **Pat Kelly**

3 C. fresh or frozen rhubarb
1 C. water
1/2 C. sugar
1 C. cranberries, cooked
1 C. orange juice
1 pkg. strawberry Jello 6 oz.

In saucepan cook rhubarb until tender with water and sugar, about 6 to 8 minutes. Remove from heat. Stir in Jello until dissolved. Add orange juice and cranberries. Mix well and chill.

SADDLEBAG POTATOES — **Bill Cody Ranch**
John & Jamie Parsons

1 potato per person
4 oz. melted butter
1/2 tsp. garlic salt or powder

Preheat oven to 350. Peel and wash potatoes. Slice in half lengthways place the flat side to the cutting board and then cut thin slices width ways across the potato almost but not quite through. Place the potatoes on a baking tray slices up. Brush with butter and garlic mix. Then bake in the oven for 1 1/2 to 2 hours. Should be golden and crispy.

SPINACH SALAD AND HOT BACON DRESSING

The Schreiners

1 bag spinach, washed
1 med. onion, minced
2 hard-cooked eggs, sliced
4 slices bacon
1/4 C. sugar
1/2 tsp. salt
1/3 C. vinegar
Pepper to taste

Dice bacon and cook until browned and almost crisp. Remove from skillet and drain. Add onion to skillet and cook until transparent, not brown. Add sugar, salt, pepper, and vinegar. Bring to a boil and pour it immediately over the spinach. Toss quickly to coat the leaves. Sprinkle bacon bits over top and garnish with slices of hard-cooked eggs. Serve immediately.

SPINACH-BACON-SHRIMP-CASHEW SALAD

Gail Nace

1 10 oz. pkg. fresh spinach
1 head red leaf lettuce
12 slices bacon, fried crisp
1 lb. med. shrimp, boiled, shelled and deveined
1 1/2 C. cashew nuts
1 tsp. dill seed
1/3 C. sugar
1 tsp. salt
1 tsp. dry mustard
1/3 C. wine vinegar
2/3 C. olive oil
1 tsp. sesame seed

Wash spinach and lettuce. Spin or pat dry and tear into bite-sized pieces. Add crumbled bacon, cooked shrimp and nuts. In separate bowl, whisk together remaining ingredients and pour over salad, toss and serve. Serves 6 to 8.

FOUR BEAR RANCH SPINACH PATTIES

Arlene Hanson

1 whole egg, beaten
Enough milk to make medium sauce
1 pkg. chopped spinach; washed and torn into small pieces
1/2 C. white flour
1/4 tsp. salt

Make medium sauce by mixing all ingredients except spinach, Add spinach to sauce and mix well. Form into patties and fry in hot fat/oil. Delicious hot, as well as cold. A favorite in Zimbabwe.

SPINACH CREPES

Cheri

CREPES:

1 C milk
1 tsp. sugar
2 T. oil
3/4 C unsifted flour
1/2 tsp. salt
4 eggs

Day before, make batter; with beater, beat milk , flour, sugar, salt and 2 Tablespoons oil. Add eggs; beat until blended. Refrigerate, covered, overnight. Next day, make crepes; Slowly heat 8 inch skillet over medium heat. Brush pan lightly with oil. Pour 1/2 cup of batter into skillet, tilting pan so batter covers bottom completely. Cook until top is dry and bottom lightly browned. Turn and brown other side. Cool on wire rack. Stack between sheets of waxed paper. Repeat with rest of batter. Makes 10. Make cheese sauce next.

CHEESE SAUCE:

1/3 C butter
1 tsp. salt
2 1/2 C. milk
1/3 C. flour
1/8 tsp. pepper
1/2 tsp. dry mustard
1 1/2 C. (6 oz.) sharp cheddar cheese, grated

Heat butter just until melted; remove from heat , add flour, salt, pepper, and mustard. Stir until smooth . Add milk slowly, stirring constantly. Return to heat over medium heat, bring to a boil, stirring constantly. Return to heat; simmer 1 minute. Add cheese; stir over low heat until melted. Remove from heat. Makes 3 cups.

FILLING:

2 pkgs. (10 oz.) frozen chopped spinach, thawed
1/2 lb mushrooms coarsely chopped (2 C.)
1 T. chopped fresh parsley
6 T. butter
1 whole mushroom sliced

Drain spinach well. In the butter in a 10 inch skillet, saute spinach and mushrooms; stir 2 minutes, remove from heat. Reserve 1/2 cup cheese sauce. Combine rest of sauce with spinach-mushroom mixture; Mix well. Preheat oven to 350. Assemble crepes on a buttered, heat-proof serving dish or cookie sheet. Place one crepe on dish. Spread with 1/2 cup filling, Top with another crepe. Continue stacking crepes and filling. End with a plain crepe on top. Cover completely with foil; heat 20 minutes. Remove foil, spoon reserved cheese sauce over top. Garnish with sliced mushrooms and parsley. Cut into wedges. Serves 8.
THESE ARE WELL WORTH THE EFFORT!

SPANISH STYLE SHRIMP SALAD

Blanca E. Archard

2 C. plus 6 shrimp, cooked, shelled, deveined
3 med. potatoes, boiled & cubed
4 hard boiled eggs, chopped
1 small onion, finely chopped
2 T. minced parsley
1/2 C. pimento stuffed olives, chopped
6 thin green pepper rings
6 anchovy fillets
2 T. lemon juice
1/2 tsp. hot chili sauce
1/2 C. mayonnaise
1/2 C. sour cream
1 T. vinegar
Salt and pepper, to taste
Lettuce

Reserve the 6 extra shrimp for garnish. In large bowl, combine shrimp, potatoes, eggs, onion, parsley and olives. Sprinkle with lemon juice and toss lightly. In separate bowl, combine salt and pepper, chili sauce, mayonnaise, sour cream and vinegar. Beat with rotary beater, pour mixture over salad ingredients in first bowl and toss lightly. Divide salad among 6 lettuce-lined salad plates. Place an anchovy fillet across each plate, then a green pepper ring and a shrimp in the middle of each. Serve.

STAINED GLASS SALAD

Kay Flora

1 can peach pie filling
16 oz. whole strawberries, frozen
3 whole firm bananas, sliced
1 large can mandarin oranges, drained
1 large can pineapple chunks, drained

I buy the fruits that are in their own juice, rather than syrup because this is a sweet salad. The salad can be used as a dessert: plain cake of choice and whipped cream lessens the sweet taste. Mix the ingredients and chill.

STRAWBERRY JELLO SALAD

Frances Beasley

2 small boxes strawberry Jello
2 pkgs frozen strawberries
3 C. boiling water
1 T. powdered sugar
2 mashed bananas
1 small carton sour cream
1/2 C. chopped nuts

Stir water and Jello well, add strawberries and stir. Add bananas and nuts. Pour approximately half of mixture into flat casserole. Let set. Add sour cream and powdered sugar to remainder of jello mixture and pour over top. Can cut water back to 1 cup and use a large container of sour cream. Refrigerate.

SWEET POTATO PUFF — **Martha Matloff**

3 C. cold, mashed sweet potatoes
1/2 C. sugar
1/3 C. milk
1/2 C. flaked coconut
1/2 C. butter, melted
2 eggs, beaten
1 tsp. vanilla

TOPPING:
1/2 C. packed brown sugar
1/2 C. chopped pecans
2 T. butter, melted
1/4 C. flour

Beat sweet potatoes, sugar, butter, eggs, milk and vanilla until fluffy. Stir in coconut. Spoon into greased baking dish. Combine topping ingredients and sprinkle on top. Bake uncovered at 350 degrees for 35 to 40 minutes.

TACO SOUP I — **Betsy Kendall-Browne**

1 lb. of ground beef
1 sm. onion, chopped
1 4 oz. can chopped green chilis
1 14.5 oz. can shoe peg corn
1 15 oz. can kidney beans
1 15 oz. can pinto beans
1 tsp. salt
1 T. sugar (optional)
1 1.25 oz. pkg mild taco seasoning
1 1 oz. pkg ranch dressing mix
3 14.5 oz. cans diced tomatoes
1 1/2 C. water

Brown ground meat with onion and green chilis. Drain. Stir in remaining ingredients. Do not drain cans. Bring to a boil. Simmer 30 minutes on low. Freezes well. Serves 10 to 12. Top with tortilla chips and grated cheese.

TACO SOUP II — **Claudia Schroeder**

1 lb. ground meat
1/2 C. onion, sliced
1 C. carrots, sliced
1 C. celery, sliced
1 envelope taco seasoning mix
2 cans stewed tomatoes
1 can tomato sauce
1 can beef broth
1 can cream of potato soup
2 cans red kidney beans

Brown ground meat, add vegetables and all ingredients. Cook until vegetables are tender. Serve with tortilla chips and shredded cheese on top. Crush a few tortilla chips in bottom of the bowl.

TACO SOUP III — **Red Barn & Grizzly Ranch**

1 lb. hamburger, browned
1 large onion, chopped and sauted
1 tsp. chili powder
1 tsp. cumin
1 envelope taco seasoning mix
1 (28 oz.) can tomatoes
1 (15 oz.) can kidney beans
1 (15 oz.) can pinto beans
1 (16 oz.) can corn
1 (16 oz.) jar picante sauce, medium

Brown hamburger, add the rest of the ingredients. Cook altogether for 1 hour. Serve with sour cream, cheese, and chips. Serves 6 to 8. Freezes well.

TAFFY APPLE SALAD — **Cathy Erwin**

DRESSING:
1 T. flour
Juice drained from 8 oz. can crushed pineapple
2 T. white vinegar
1/2 C. sugar

Cook until thick, cool completely.

SALAD:
4 C. red unpeeled apples, diced
8 oz. cool whip
Drained pineapple
1 C. salted peanuts
2 C. miniature marshmallows

Pour dressing over salad ingredients, mix and chill.

THAI - PEANUT - COCONUT SALAD DRESSING — **Margo Landwer**

Shred 1 cabbage
1 1/2 C. coconut milk
2 C. peanut butter, chunky style
1 1/2 T. fish sauce
1 T. red curry paste
1/2 C. white vinegar
2 T. sugar

Combine milk and curry, cook over medium heat until a thin coat of oil forms on top, add remaining ingredients except cabbage, and cook over low heat 6 to 10 minutes. Cool before using.

VEGETABLE ASPIC

Susan Eiser

2 1/2 envelopes Knox gelatin
1/4 C. cold water
3 1/2 C. simmering tomato juice
1 tsp. sugar
1/2 tsp. salt
1/2 C. chopped onion
1 C. chopped celery
1 jar (2 oz.) sliced green olives
1 can artichoke hearts (quartered), optional
1 T. lemon juice

In a small bowl, soak gelatin in cold water. Add to hot tomato juice and dissolve. Cool slightly and add remaining ingredients. Pour into individual molds and refrigerate.

QUICK VICHYSSOISE

Susan Eiser

1 10 1/2 oz. can cream of potato soup
1 10 1/2 oz. can beef consomme
1 8 oz. dairy sour cream
Chopped chives

Put soups and sour cream in a blender. Blend until smooth. Refrigerate for several hours. Serve chilled and sprinkle with chopped chives.

WILD RICE SALAD

Megan Lenik
Wapiti Red Barn

1 C. uncooked wild rice
Dash seasoned salt, optional
2 C diced cooked chicken
Lettuce leaves
Dash of salt
1 1/2 C. green grapes halved
1 C. sliced water chestnuts, drained
3/4 C. light mayonnaise
1 C. cashews

Cook rice according to package directions, omitting salt or substituting seasoned salt if desired. Drain well, cool to room temperature. Spoon into a large bowl, add chicken, grapes, water chestnuts and mayonnaise. Toss gently with a fork. Cover and chill. Before serving add cashews, serve on lettuce leaves or line bowl with lettuce leaves and fill with salad. Serves 6.

ZUCCHINI CASSEROLE — **Irene Kinsel**

Butter
6 C. chopped zucchini
1/2 C. chopped onion
1 stick butter or oleo
1 C. sour cream
1 carrot grated fine
1 can cream of chicken soup
Pepperidge Farm Herbed Seasoned Croutons stuffing mix

Cook zucchini and onions in butter for 5 minutes, drain.
Mix together soup and sour cream, add zucchini, onion and carrots and mix.
Melt oleo and toss with 6 oz. crouton stuffing mix. Place 1/2 of the stuffing on the bottom of a pan, zucchini mixture next, then rest of stuffing on top. Bake for 1 hour at 350 degrees.

ZUCCHINI BAKE — **Gail Nace**

3 C. sliced zuccini, thin
1 C. Bisquick
4 eggs, beaten
1/2 tsp. salt
Dash of oregano
Pepper to taste
1/2 C. grated Parmesan cheese
1/2 C. onion, chopped
2 cloves garlic, minced
2 tsp. parsley
1/2 C. oil

Beat eggs, add oil, salt and pepper, parsley, cheese, garlic, onion and oregano. Add bisquick, then zucchini. Mix well. Spread in greased 13x9 pan. Bake 375 for one hour. Slice and serve.

CUCUMBER SALAD MOLD — **Jamie Schroeder**

1 small pkg. lime Jello
3/4 C. cucumber, shredded unpeeled
1 C. salad dressing
3/4 C. hot water
1 C. cream style cottage cheese
1/3 C. slivered almonds

Mix the Jello and the hot water and let stand until slightly thickened. In the meantime, prepare the cucumbers and blend with the rest of the ingredients, except the almonds. Add the Jello and beat all together with a mixer. Fold in the almonds and pour into a mold. Chill and when ready to serve unmold onto a pretty plate lined with greens.

CRANBERRY RELISH — **Frances Beasley**

1 large orange
1 large apple
4 C. cranberries
2 C. sugar

Clean oranges (don't use stamped area) and apples. Core apple and slice off ends of orange and cut into chunks. Clean and pick out undesirable berries. Set up grinder, place bowl under and add apple and orange chunks and cranberries. Grind until all are done. Add sugar and stir until dissolved. Put in jars and cover.

ESCALLOPED POTATOES I — **Irene Smith**

2 lbs. hash browns
1 can cream of potato soup
1 small container sour cream
1 can cream of celery soup
1 can evaporated milk
1/4 to 1/2 C. onion, chopped

Thaw frozen hash browns half a day or overnight. Mix all ingredients and bake covered one hour at 350. Put on 1/2 cup or more grated cheese, and parsley, and cook another 1/2 hour uncovered at 350. Serves 12.

ANTIPASTO SALAD — **June Sandberg**

3/4 lb. provolone cheese, cut julienne
1/2 lb. summer sausage, cut julienne
1 6 oz. jar marinated artichoke hearts, drained
1 small can garbanzo beans, drained
Cherry tomatoes
1/2 lb. hard salami, cut julienne
1 6 oz. jar mushroom pieces, drained
1 small can black olives, drained
Romaine lettuce
1 pkg. good seasonings dressing

Put in a large bowl, mix well, cover and let marinade for several hours. This is a very easy recipe to accommodate any size group by adding or subtracting ingredients.

SAUERKRAUT SALAD — **Katy Sluka**

1 1 lb. can sauerkraut
3 T. vinegar
1/2 C. green pepper
1/2 C. grated carrots
1/8 tsp. pepper
3/4 C. sugar
1/2 C. celery, chopped
1/4 C. green onion
1/2 tsp. salt
1 tsp. celery seed

Drain kraut in colander 15 minutes. Cut fine. Stir sugar and vinegar into kraut and let stand while preparing other ingredients. Mix all together; store at least overnight. Keeps very well.

PHILADELPHIA CREAM CHEESE SALAD — **Ellie Owens**

1 C. pineapple juice
1 box Jello, any flavor
1 3 oz. pkg. of cream cheese
1 C. celery, chopped
1 C. crushed pineapple
18 maraschino cherries, halved
1 C. cream
Pinch of salt

Heat juice, dissolve Jello in juice. Pinch cheese in small bits and add to Jello. Add remaining ingredients. Let set.

TUNA SALAD — **Elaine Solie**

1 head lettuce
1 pkg frozen peas
1 C. Miracle whip
Fresh mushrooms
Cashews
1 can tuna, drained
Dalt to taste
1/2 tsp. celery seed,
Tomatoes

Cook peas until tender and chill. Break lettuce, add tuna pieces, peas, salt and then Miracle Whip. Mix. Add, mushrooms, tomatoes cashews or celery seed as you like, these are optional. Serves 6.

RHODA'S MARINATED RAW SALAD

Mimi McMillen

1 head cauliflower or broccoli
1/2 lb. fresh mushrooms
1 can pitted ripe olives, drained
1 bunch green onions
1 box cherry tomatoes

MARINADE:
2 pkgs. good seasons Italian dressing mix
2 T. water
1/4 C. vinegar
2/3 C. salad oil

Cut vegetables into bite size pieces and put into container with tight fitting lid or large Ziploc bag. Set olives aside. Combine dressing mix and liquids. Mix well and pour over vegetables. Refrigerate overnight. Add olives before serving so they don't darken cauliflower.

PEA SOUP

Elaine Solie

1 ham bone
1 pkg split peas
Ham, cubed
Carrots, chopped
1 onion, sliced
Salt and pepper to taste
Potatoes, chopped

Cover ham bone with water. Cook 1 hour. Remove bone, Add onion, peas and seasonings. Cook until peas are tender. Add ham, carrots and potatoes, cook until tender. Serve with homemade bread and cheese. Serves 8.

CLAM CHOWDER I

Marj Dammen

1 6 oz. can clams
1 C. celery, chopped fine
1 C. onion, chopped fine
2 C. potatoes, diced

SAUCE:
3/4 C. flour
1 1/2 tsp. salt
1 C. evaporated milk
3/4 C. oleo
Pepper to taste
3 C. water

Drain juice from clams, plus a little water and pour over vegetables and cook until potatoes are tender. Make sauce as you would for a white sauce. Add vegetables and clams.

BROCCOLI SOUP I — **Viki Davis**

2 C. chicken broth
1 1/2 C. onion, chopped
4 T. cornstarch
1 lb. pkg. broccoli
4 T. butter
2 C. milk

Boil broccoli, onions in chicken broth for 10 minutes. Blend in blender. Melt butter, add cornstarch and then milk. Cook until thick. Add blended mixture and serve.

FRENCH ONION SOUP — **Pat Campbell**

2 C. water
Salt to taste
2 tsp. diet margarine
8 oz. onion , sliced
2 beef bouillon cubes

In sauce pan, mix onions, bouillon and water, simmer until onions are tender. Add salt and top with margarine. Serves 2. (Almost no calories.)

DANISH CABBAGE AND BEER SOUP — **Mimi McMillen**

1 qt. stewed tomatoes
1 pt. tomato juice
1 qt. cold water
3 beef bouillon cubes
4 T. lemon juice
1/4 C. Worcestershire sauce
1/2 lb. bacon, cooked and cubed
1 T. dried basil
1 T. dry mustard
1/4 C. brown sugar
1 T. salt
1 tsp. pepper
1 T. caraway seed

Bring all to a boil, then Add;
1 head cabbage, shredded
2 onions, minced
1 12 oz. can of beer
1 rutabaga, chopped
2 celery stalks with leaves, chopped

Simmer 4 hours. You may need to add water.

BROCCOLI SOUP II — **Marj Dammen**

2 T. onion, chopped
3 T. flour
1/8 tsp. pepper
1 C. shredded American cheese
1 bay leaf
10 oz. pkg. chopped broccoli
2 T. margarine
1/2 tsp. salt
2 C. milk
2 chicken bouillon cubes
1 1/2 C. water

Cook onion in margarine until tender. Stir in flour, salt and pepper. Add milk all at once. Cook until thick. Add cheese and stir until melted. Remove from heat. In a medium saucepan dissolve bouillon cubes in water. Add bay leaf. Bring to boil, add broccoli and cook according to package directions. Do not drain. Add broccoli and cook liquid to cheese mixture. Stir until well blended. Remove bay leaf. Makes 5 one cup servings.

HOOD POTATOES — **June Naff**

1/4 C. bacon fat or butter
1 med. onion, thinly sliced
1/8 tsp. pepper
4 C. thinly sliced potatoes
1 tsp. salt
1/2 tsp. sage leaves

Heat bacon fat in iron skillet, or dutch oven. Over low heat, add potatoes, onion and seasonings. Cover and cook about 15 minutes. Turn potatoes and cover. Continue cooking 15 minutes more or until potatoes are tender.

CORN CHEESE PUFF — **Deb Carlton**
Blackwater Lodge

4 cans creamed corn
2 C. cracker crumbs
4 T. milk
4 T. butter
Salt and pepper to taste
4 beaten eggs
1 C. milk
2 C. cheddar cheese, grated
4 T. grated onion

Mix altogether and put into greased casserole. Bake at 350 for 45 minutes to 1 hour.

ONION POTATOES

Deb Carlton
Blackwater Lodge

6 to 8 good sized potatoes
3/4 -1 C. water
1 pkg. Lipton onion soup mix
1 stick margarine

Chop potatoes with skins on. Mix all ingredients and Bake at 350 to 375 for 1 1/2 hours. Stir occasionally.

BLACK BEANS AND RICE

Becca Lindsay

1 can crushed tomatoes, drained
1 small green pepper, chopped
1/3 C. sugar
1 can black beans, drained
1 small onion, chopped

Saute onion and green pepper. Mix together in large kettle with beans and tomatoes. Add 1/3 cup sugar. Simmer. Serve over hot rice.

EASY CHICKEN SOUP

Monica Ash

3 cans chicken broth (14 1/2 oz. each)
2 carrots
2 celery stalks
2 C. cooked diced chicken
2 med. onions
Salt to taste
3/4 C. small pasta shells
Snipped dill, for garnish

In 4 qt. pot, heat broth to simmer, covered. Meanwhile, chop vegetables and add to broth, cover and simmer 5 minutes. Add pasta shells, simmer 8 minutes. Add chicken and cook 3 more minutes. Ladle into 4 bowls, garnish with dill.

Train up a child in the way that he should go,
and go that way yourself.

FRUIT AND CREAM LAYERED SALAD — **Nancy Collins**

6 oz. pkg. cream cheese, softened
16 oz. strawberry yogurt
1 T. sugar
2 tsp. lemon juice
2 C. Cool Whip, thawed
1/4 tsp. almond extract
2 C. fresh blueberries
3 ripe peaches, peeled, sliced
2 C. fresh strawberries, halved
2 C. seedless green grapes
20 oz. can mandarin oranges, drained
2 T. sliced almonds, toasted if desired

In small bowl, combine cream cheese, yogurt, sugar and lemon juice. Beat at medium speed until smooth. Add Cool Whip and almond extract. Continue beating until smooth and thick. Refrigerate. In large glass serving bowl, layer berries and peaches. Spoon on 1/2 topping. Layer grapes and oranges. Spoon remaining topping to within 1 inch of edges. Sprinkle almonds. Any combination of fresh or drained or canned fruit can be used. Serves a crowd.

MAMA'S SHRIMP SALAD — **Nancy Collins**

1 lb. shrimp, cooked
1 lb. bean sprouts
1/4 C. minced celery
1/4 C. minced green onion
1 C. sliced water chestnuts
1 C. chow mein noodles

Mix all ingredients except noodles together with soy mayonnaise. Add noodles last. Serve on bed of lettuce.

SOY MAYONNAISE — **Nancy Collins**

3/4 C. mayonnaise
3/4 tsp. Accent
3/8 tsp. ginger
1 T. fresh lemon juice
1 T. soy sauce

Mix up and use with Mama's Shrimp salad, or zip up other salads with this unique Oriental flavor!

CHICKEN CORN SOUP WITH RIVELS

Jackie Theurer

1 small whole chicken
4 cans corn or 2 bags frozen
1 onion, celery is fine, too
1 egg
Flour
Dash salt, pepper

Boil chicken in water until done enough to pick off bone. Remove. Add onion, celery, salt and pepper to broth. Cook until tender; add corn and cook until tender. Add boned meat. If you wish to add rivels, do so by taking your egg and mixing with flour, enough to make fine crumbs. Add slowly to boiling soup. Boil 10 to 15 minutes. Easy and delicious!

BROCCOLI SALAD

Sandy Donahue

1 head broccoli
1/2 lb. bacon, cooked and crumbled
1 C. sliced celery
1 C. raisins, made plump by pouring hot water over them
1 T. vinegar
1/2 lb. green or purple seedless grapes
1 C. sliced green onion
1/2 C. almonds, toasted and slivered, add last
1 C. mayonnaise
1/3 C. sugar

Mix raisins, mayonnaise, vinegar, sugar and allow to stand overnight. Next day, assemble broccoli, grapes, bacon, green onion, celery; toss gently with dressing; garnish with almonds.

SPICY HOT CHILLED BEAN GAZPACHO

Kate Williams

2 15 oz. cans pinto beans, undrained
3 T. lime juice
2 tsp. minced garlic
1 16 oz. jar salsa, thick 'n' chunky, med. or hot
1 C. chopped, peeled cucumber
1 qt. V-8 juice
2 T. Worcestershire sauce
1 1/4 C. avocado, peeled and cubed
1 15 oz. can black beans, drained
1 C. celery, thinly sliced

Blend pintos, lime juice, garlic, salsa, half of the V-8 and Worcestershire until smooth. Pour into large bowl; stir in remaining V-8 and rest of ingredients except avocado. Refrigerate for 3 hours or overnight. Before serving, stir in avocado. Makes 10 to 12 healthy and heart smart side dish servings.

SHRIMP ARTICHOKE SALAD

Caroel Chafin

2 lbs. medium raw shrimp
2 C. sherry mayonnaise*
Salt & pepper, to taste
8 scallions, cut to 1/2 inch pieces
2 C. broccoli florets
2 8 oz. cans water packed
Artichoke hearts, drained

Bring 4 quarts salted water to boil; drop in shrimp to cook 1 minute. Empty pot into colander to let shrimp cool. Bring another pot of salted water to boil and drop in florets. Cook 3 to 5 minutes, until stems are just tender; do not overcook. Remove florets with slotted spoon and drop into bowl of ice water. This stops the cooking and sets brilliant green color. Drain broccoli well. Cut artichokes in halves or quarters, depending on size, and combine in mixing bowl with shrimp, broccoli, scallions. Add sherry mayonnaise*, toss, season with salt, pepper. Cover and chill. Makes 6 to 8 portions. *Regular mayonnaise, i.e., Best Foods, can be substituted if you add 1 tablespoon Dijon mustard. You may feel that you don't need to use the entire 2 cups, which is fine.

SHERRY MAYONNAISE

Kimberly King

1 whole egg
2 egg yolks
2 C. corn oil
1 T. prepared Dijon mustard
1/4 C. sherry vinegar
Salt and pepper, to taste

Combine whole egg, egg yolks, mustard and vinegar in blender or food processor fitted with steel blade. Season to taste with salt, pepper. Blend or process 1 minute. With motor still running, dribble in the oil, slowly, steadily. Transfer to storage container, cover, chill. Makes 2 1/2 cups.

SCALLOPED POTATOES II

Caroel Chafin

4 or 5 medium potatoes, peeled, thinly sliced
1 C. Parmesan cheese, fresh
Heavy whipping cream
Salt and freshly ground pepper, to taste

Place potatoes in baking dish and sprinkle salt and pepper to taste. Pour enough cream over potatoes just to cover. Sprinkle cheese. Bake at 350 for about an hour, or until potatoes are tender and Parmesan is golden brown.

TORTELLINI SOUP — **Carol Keenan**

1 lb. Italian sausage
2 tsp. garlic powder
1/2 C. water
1 28 oz. can stewed tomatoes
1 8 oz. can tomato sauce
1/2 tsp. oregano
2-3 T. parsley
Parmesan cheese, optional
1 onion, chopped
5 C. beef broth
1/4-1/2 C. red wine, optional
1 C. sliced carrots
1/2 tsp. basil
1/2 tsp. Italian seasoning
2 C. tortellini

Brown and drain sausage. Add onion and garlic. Add broth, water, wine, tomatoes, carrots, tomato sauce and seasonings. Bring to boil. Reduce heat and simmer uncovered 1 hour. Add tortellini, simmer 10 more minutes. Sprinkle with Parmesan cheese. Freezes well, but do so without tortellini.

CORN SNOWPEA SALAD — **Vicky Brookman**

1 10 oz. pkg. frozen corn, thawed
1/4 C green onion, thinly sliced
12 fresh basil leaves, sliced
1/2 C. Kraft Catalina dressing
1/2 C. sweet red pepper, chopped
4 Roma tomatoes, chopped
1/2 lb. fresh snowpeas
Dash ground red pepper

Gently toss corn, pepper, onion, tomatoes. Blanch snowpeas 30 seconds in boiling water. Arrange single layer snowpeas on large dinner plate when cool. Mix dressing and red pepper; add to corn mixture. Spoon mixture over snowpeas. Cover tightly and chill 3 hours. Serves 6.

KRAB SALAD — **Margaret Lohman**

1 pkg. pasta shells
1 lb. imitation krab flakes, broken to bite-sizes pieces
1 10 oz. pkg. frozen peas
3 T. onion, chopped fine
Mayonnaise and salt, to taste

Cook pasta until done. Drain and run cold water over it. Put in a large bowl and add remaining ingredients. Chill.

CONSOMME RICE — **Wyoming State Representative Peg Shreve**

1/2 stick butter, melted
1 C. washed rice, washed well
2 cans consomme
1 C. onion, chopped
1 C. mushrooms, drained

Saute rice and onion in melted butter. Brown, stirring often. Make sure rice is browned well. Put consomme in casserole, add mushrooms and rice/onion. Bake at 350 for 1 hour, until liquid is gone.

TINA'S FAMOUS CHILI — **Christina Wray**

1 tsp. chili powder
1 large can pinto beans
1 small onion
1/8 tsp. red chili flakes
1 large garlic cloves, minced
1 tsp. salt
1 large can red kidney beans
1 large can stewed tomatoes
1 lb. lean hamburger
1/2 tsp. cumin
1/4 tsp. ground black pepper
Sour cream for topping

Saute onion and add hamburger and chili powder until meat is browned. Drain thoroughly. Empty stewed tomatoes, with liquid, into large pot and mash with potato masher. Add hamburger, onions and stir. Add salt, pepper, chili flakes, garlic and cumin. Simmer for 20 minutes. Add the beans and simmer for 30 minutes to an hour. Top with sour cream.

SPICY CUCUMBER ORIENTAL SALAD — **Lucy Hansen**

2 medium cucumbers, peeled
1 T. white vinegar
1 T. sugar
3/4 tsp. salt
1 tsp. soy sauce
2 tsp. toasted sesame seed oil
1/4 tsp. Tabasco

Cut cucumbers lengthwise and scrape seeds out with small spoon. Cut them crosswise into 1/4 inch slices. In a glass or porcelain bowl, combine the remaining ingredients and mix well. Add cukes and toss until well coated. Chill slightly before serving. This dressing can be used with other vegetables to add an Oriental flavor to your meal.

STIR FRIED BROCCOLI

Lucy Hansen

1 lg. bunch broccoli
2 T. oil
1 1/4 tsp. salt
1/2 tsp. sugar
2 T. chicken stock
1 tsp. cornstarch dissolved into 1 T. stock

Cut washed flowerets into bite sized pieces and place on plate. Peel stems and slice stalks diagonally into 1 inch pieces, discarding tough ends; place on another plate. Add oil to heated wok, heat again. Drop in stalks and stir fry about 1 minute, to coat with oil. Add flowerets and stir fry for 3 minutes. Sprinkle salt and sugar over broccoli, mixing well. Add stock and stir to mix. Cover and lower heat to moderate. Cook 4 minutes, trying not to peek. Broccoli should be tender but crisp. Add cornstarch mix to hole in bottom of pan and stir until broccoli is coated with a light, clear glaze. Transfer to heated dish and serve immediately.

CANTALOUPE BOATS

Joseph Isaac Burkart

1 cantaloupe, quartered
Lemon or lime wedges
1 C. blueberries
Lemon zest

Remove seeds from cantaloupe quarters. Place 1/4 cup berries in each of 4 melon boats. Sprinkle with lemon zest and garnish with wedges.

LOW FAT CHILI

Jeremiah Burkart

2 lg. onions
Small amount water or wine
2 lg. cans low sodium whole tomatoes, chopped, reserve liquid
1 tsp. cumin
2 1 lb. cans vegetarian baked beans rinsed and drained
4 lg. garlic cloves, crushed
4 lbs. ground turkey, elk or lean ground beef
2 6 oz. cans tomato paste
3 T. chili powder
1 T. oregano
2 15 oz. cans kidney beans, rinsed, drained
1 15 oz. can pinto beans, rinsed, drained

In a large skillet, saute onion and garlic in water or wine until soft, not brown. Add meat; stir until browned. Drain fat. Add chopped tomatoes and liquid, tomato paste, spices and baked beans. Simmer for 2 hours, stirring often. If too dry, add water. Stir in kidney and pinto beans; cook 30 minutes longer. Ready to eat now or even better the next day. Chill and skim off any remaining fat before reheating. Remember, it's not about losing, it's about winning!

ITALIAN DRESSING — **Luke Burkart**

1/2 C. vinegar
Dash Tabasco
Dash pepper
2 tsp. lemon juice
1 clove garlic, crushed

Combine and shake 2 minutes. Store in jar with tight lid. Flavor gets better with time. Serve on lettuce, spinach, or use as meat marinade.

COMPANY VENISON STEW — **Betty Empey**

1 1/2 lbs. lean stew meat, cut to 1 inch cubes
1 C. mushrooms, fresh, quartered
2 stalks celery, cut to 1/2 inch pieces
3 T. tapioca, quick cooking
1 C. beef broth
1 T. dried Italian seasoning, crushed
1/4 tsp. pepper
Noodles to serve 6 or 8
1 T. cooking oil
2 carrots, cut to 1/2 inch pieces
1/2 C. green onions, sliced
1 14 1/2 oz. can Italian stewed tomatoes
1/2 C. red wine
1/2 tsp. salt
1 bay leaf

Can use elk or antelope. Make sure fat is trimmed from meat; brown in large skillet; drain fat. Transfer meat to 4 quart crock pot. Add vegetables and sprinkle with tapioca. Combine tomatoes with their juice, broth, wine, seasonings and bay leaf. Pour into pot. Cover and cook on low for 8 to 10 hours. Serve over hot cooked noodles. Makes 6 to 8 servings.

SOUTHWESTERN TOMATO PASTA — **Lena Williams**

3 small ripe tomatoes
3 cloves garlic, minced
1 avocado, diced
3 T. chopped fresh cilantro
1 T. fresh lime juice
1/4 tsp. ground white pepper
4 oz. goat cheese, crumbled
2 T. extra virgin olive oil
1 jalapeno pepper, seeded, finely chopped
1/2 C. red onion, diced
or juice of pickled jalapenos
1/4 tsp. salt
4 oz. angel hair pasta, uncooked
2 T. pine nuts, toasted

Peel tomatoes; coarsely chop into a bowl. Add olive oil, garlic, jalapeno, cilantro, lime, salt, pepper, avocado, onion. Cover and let stand at room temperature 1 hour. Cook pasta according to package directions; drain. Serve tomato mixture over pasta; top with goat cheese and pine nuts. Serves 2.

SIMPLE SUMMER PASTA

Shannon Corrigan

1/2 lb. long angel hair pasta
2 cloves garlic, minced
1 C. basil, fresh, chopped
1/2 C. olive oil
4 C. cherry tomatoes
Salt and pepper

Saute oil, garlic. Remove garlic; add tomatoes and saute another 30 seconds. Cook pasta according to package directions. Mix everything together and enjoy.

BEEF TOMATO PASTA SOUP

Marie And Carl Johnston

1 lb. ground chuck
1 or 2 T. Cavenders Greek Seasoning
1 stick celery, chopped, optional
Pasta, small macaroni is suggested
1 carrot, chopped, optional
2 14 1/2 oz. cans stewed tomatoes
Water and beef bouillon to taste
1 tsp. thyme

Brown beef with Cavenders. Put tomatoes and beef into soup pot. Cook macaroni on the side to al dente, or a little underdone. Mix water from pasta with bouillon and add to soup pot if you want. Let everything cook down, then add pasta, thyme and more Cavenders, with vegetables.
Note: Carl is cookbook covergirl and student Vera Wagoner's son.

CHEESE SOUP

Marie And Carl Johnston

1 carrot, diced
1 bunch green onions, chopped
1 stick butter
1/2 C. flour
2 cans chicken broth or 3 C. strong bouillon
1 stalk celery, chopped
3/4 jar of 15 oz. Cheez Whiz
2 C. milk
2 C. water

Chop vegetables and cook in 2 cups water, reserve. Heat but don't boil milk with broth. Set aside. In 4 quart pressure cooker, melt butter and whisk in flour to make a roux. Brown roux lightly. Slowly add milk mixture, whisking all the while. Add water with vegetables, then stick the whisk into Cheez Whiz jar so the cheese is in the whisk and begin to add to mixture. Heat thoroughly and serve.

CHUCKWAGON SOUP

Cynthia Kaelberer

1 can chopped tomatoes or
2 or 3 C. tomato juice
1 onion, chopped
1/2 C. carrots, chopped
1 lb. ground beef
1/2 tsp. chili powder
1 can kidney beans
1 or 2 quarts beef broth
1/2 C. celery, chopped
1 potato, peeled and diced
1 tsp. Worcestershire sauce
Salt, pepper

Saute veggies until tender, add beans and broth. Brown ground beef; add soup mixture. Stir in chili powder, Worcestershire, salt and pepper. Simmer; crock pot works well. Add tomatoes shortly before serving, as they should not boil.

STRAWBERRY PRETZEL SALAD

Betsy Sell
Cathy Erwin

1 1/2 C. crushed pretzels
1 1/2 C. sugar, divided
8 oz. Cool Whip
2 C. boiling water
1/2 C. melted butter
8 oz. cream cheese
1 16 oz. pkg. strawberry jello
16 oz. frozen strawberries

Mix crushed pretzels with butter and 1/2 cup sugar; press into a 13x9 inch pan. Bake at 350 for 10 minutes; cool. Mix Cool Whip, cream cheese, 1 cup sugar. Put on crust. Mix jello with boiling water; add strawberries. Chill until slightly set. Pour strawberry mixture on top of pie. Chill covered.

FROG EYE SALAD

Josh Kincade Taylor

1 C. sugar
2 1/2 tsp. salt
2 eggs, beaten
3 qt. water
1 16 oz. pkg acini de pepe pasta
9 oz. Cool Whip
1 C. coconut
2 T. flour
1 3/4 C. pineapple juice
1 T. lemon juice
1 T. cooking oil
3 11 oz. cans mandarin oranges, drained
1 C. mini marshmallows

Combine sugar, flour, and 1/2 teaspoon salt. Gradually stir in pineapple juice and eggs. Cook over medium heat, stirring until thickened. Add lemon juice. Cool. Bring water, remaining salt and oil to boil; add pasta. Cook at rolling boil until pasta is done and drain; cool. Toss egg mixture and pasta lightly. Chill overnight in airtight container. Add remaining ingredients, mix lightly, chill.

APRICOT SALAD

Janie Denning

1 32 oz. can apricots, mashed, drained, juice reserved
10 marshmallows, cut fine
2 C. boiling water
2 T. flour, heaping
2 T. margarine
1 20 oz. can crushed pineapple, drained, juice reserved
2 pkgs. orange Jello
1/2 C. sugar
1 egg, beaten
8 oz. sour cream

Combine Jello and water, dissolve. Add 1 C. fruit juice. Add drained fruit and marshmallows. Chill. When firm, cook 1 C. fruit juice, sugar, flour, egg, margarine until thick; chill. Spread sour cream over top.

FRENCH LEEK SOUP

Carolyn Williams

6 potatoes, quartered, unpeeled but washed
3 stalks celery, diced
4 chicken bouillon cubes
1 T. olive oil
3 carrots, diced
3 leeks, washed well and sliced thin
2 bay leaves
12 C. water

In large soup pot, boil potatoes with bouillon and bay leaves about 30 minutes. In skillet, saute vegetables in oil until tender, about 6 minutes. Empty skillet contents into pot and simmer everything for an hour. Ladle 2 or 3 cups of soup into blender at a time. Beware that soup is hot and might be difficult to handle. It's important to remove bay leaves before blending because they feel like little spikes if you forget and blend them anyway. Soup becomes thick and rich, without any fat calories added. Serve with French bread.

Life is what happens to you while you are making other plans.

CLAM CHOWDER II

Maxwell's Restaurant
Cody, Wyoming

1/2 lb. bacon, chopped
1 head celery, chopped
1 T. parsley
Dash cayenne
Worcestershire sauce, to taste
Celery salt, to taste
1 bottle clam juice
1 T. cornstarch
1 onion, chopped
1 bay leaf
Dash pepper
Tabasco, to taste
2 1/2 lbs. potatoes, diced, skins on
1/2 to 1 C. water, or more
1 1/2 to 2 C. heavy cream
1 can clams, with juice

In large dutch oven or soup pot, brown bacon, drain grease. Add onion, celery, bay leaf, parsley, spices, sauces, water, clam juice, potatoes. Simmer everything until potatoes are fork tender. Drain clams, reserving juice, and add to soup. Thicken clam juice by slowly stirring in cornstarch mixed with 1 teaspoon water. Add to soup. Simmer. Before serving add cream.

MOTHER'S LIFETIME RECIPE

2 heaping cups of patience
1 heartful of love
2 handsful of generosity
dash of laughter
1 headful of understanding

Sprinkle generously with kindness.
Add plenty of faith and mix well.
Spread over a period of a lifetime.
And serve everybody you meet.

Notes

1915 — East Gate of Yellowstone Park. With the popularity of the auto after the turn of the century, Americans took to the road to see their country. National parks were one of the first places they wanted to go. Cars were allowed to enter Yellowstone as of August 1, 1915. Fearing congestion at the gate, as some twenty cars were waiting in Cody, for the big day, the park superintendent let the first vehicle in on July 31, driven by Jake Schwoob, carrying Congressman R.W. Mondell and J. Fitzgerald, Chairman of Congress' Appropriation Committee. By the end of that year's park season, 193 cars are recorded as having passed through East Gate; some 958 cars had entered from all four entrances.

Miscellaneous

ALLYSON'S SALSA — **Keith Kendall-Browne**

16 whole fresh tomatoes, blended
2-3 cans of tomato paste (med. #2 size)
2 T. of lemon juice
1 small can minced mild green chilies
1 fresh green pepper, chopped
1 tsp. salt, to taste
1 med. onion, chopped
1 15 oz. can of tomato sauce
2 cloves of garlic, minced
Tabasco, add after salsa cooks
1 fresh red pepper, chopped
5 Hot Delmonte chili peppers (Add juice while blending tomatoes)

Put all ingredients into 5 qt cooking pot. Cook until your salsa is a favorite consistency. Put into sterilized pint jars. Usually 4 to 6 pints are filled.

HOMEMADE BUBBLES SOLUTION — **Dion Campbell**

9 pts. water
1 pt. Joy dish soap
1/2 pt. glycerin

Mix together and store in tightly capped container. The longer you store it, the better it gets.

QUICK BOILED EGG - MICROWAVE — **Cathy Erwin**

To hard boil egg; put 2 1/2 cups water in a 4 cup measuring cup. Microwave it on high until the water boils. Individually wrap 4 eggs in tinfoil and drop them in the boiling water. Cook on high for 10 minutes Take cup out of the oven and let it stand for 5 minutes then pour cool water over eggs.

YUMMY BIRD FEEDERS — **Coleman Mummery**

2 C. shortening
5 C. bird seed
2 C. peanut butter

Mix all ingredients together. Shape into balls. Wrap each ball in netting from onion bags, and secure with a plastic twist tie. This recipe makes about 12 feeders.

CHILDRENS BUBBLE BATH — **Michelle Felts**

1/2 C. liquid detergent
1 C. epsom salt
Few drops fragrance
4-5 drops glycerine
Few drops food coloring

Mix together, put a quick squirt in the tub with running water.

CINNAMON ORNAMENTS — **Amanda Soule**

1 lg. bottle ground cinnamon
3/4 C. applesauce

Combine ground cinnamon with applesauce to form a stiff dough. Roll out dough to 1/4 inch thickness. Cut with cookie cutters. Make hole for ribbon. Let air dry several days. Makes 12 ornaments. NO BAKING; SIMPLE FOR KIDS.

GIANT CHALK STICKS — **P.J. Calkin**

2 T. powdered Tempra paint
1 small waxed paper cup
3 T. plaster of Paris
1/2 C. water

Mix paint and water together in the cup. Slowly add plaster of paris, stirring until creamy. Let set until hard (about 1 hour). Peel off cup. Can be used indoors or out.

MAGIC CRYSTAL GARDEN — **Dion Campbell**

6 T. salt
1 T. ammonia
Food coloring
6 T. water
5 - 6 pieces charcoal
A glass container
6 T. laundry bluing (in laundry dept. at grocery store)

Adult supervision is needed with ammonia! Mix salt, water, bluing and ammonia in a large bowl. Put charcoal in an old glass bowl. Pour mixture over charcoal. Sprinkle drops of food coloring for color. Set container in a warm place and do not move it. It will continue to grow crystals until all liquid is absorbed. You can make several small gardens in glass jars, dividing the liquid over them.

HOMEMADE FINGER PAINTS

Hubbard Coe

1 env. unflavored gelatin
1/2 C. cornstarch
Food coloring
White shelf paper or meat wrapping paper
3 T. sugar
2 C. cold water
Dish washing liquid

Soak gelatin in 1/4 cup warm water and put aside. In a medium saucepan combine cornstarch and sugar. Gradually add water and cook slowly over low heat, stirring until well blended. Remove from heat and add soften gelatin. Divide mixture into separate containers for each color. For each color first add a drop or 2 of liquid detergent and then add food coloring a drop at a time until you have the shade you want. Store up to 6 weeks in the refrigerator. I use washed yogurt cartons for storage.

GARLIC MUSHROOMS

Cathy Erwin

2 T. margarine or butter
1/4 tsp. salt
Dash of oregano
1 1/2 tsp. cornstarch
3 C. sliced mushrooms
1 small clove garlic, minced

Place ingredients in 1 qt. casserole. Cover tightly and microwave on high (100%) for 1 minute Stir. Cover and microwave until hot or 1 minute longer. Serve with steak from the grill.

GERMAN PANCAKES

Yvonne Kappelmann

4 eggs
3/4 tsp. salt
4 T. butter
1 C. flour
1 C. milk

Beat eggs. Add salt, flour, and milk and beat well. Preheat oven to 400. Place 12 inch ovenproof skillet (I use cast iron) in oven to warm it. Place butter in pan until melted and slightly browned. Swirl pan so that butter coats bottom and sides. Pour batter into pan and bake for 20 minutes until golden and puffy. Serve immediately with maple syrup or jam. Serves 3 to 4.

HALLOWEEN RECIPES

Dion Campbell

WHITE GREASE PAINT: Mix 2 teaspoons shortening, 5 teaspoons cornstarch and 1 teaspoons flour. Add 2-3 drops glycerin for smoothness. Add food coloring for color
BROWN GREASE PAINT: Mix 1 teaspoon shortening and 2 1/2 teaspoons cocoa. Add 2 or 3 drops of glycerin.
NOTE: Both grease paints wash off with baby oil, cold cream or Crisco.
SCAR TISSUE: Mix unflavored Knox gelatin and drops of hot water to make a paste. Apply drooping open flesh with a spatula. Gently apply a layer of baby powder with a puff. Paint with acrylic craft paint to resemble scar tissue and blood.

A HAPPY HOME

Karen Campbell

4 C. of love
3 C. of forgiveness
5 spoons of hope
4 qts. of faith
2 C. of loyalty
1 C.of friendship
2 spoons of tenderness
1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding and friendship and hope; Sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

HOLLY BERRY JAM

Jamie Schroeder

2 C. fruit - any combination
1 envelope Knox unflavored gelatin
3/4 C. water
1 tsp. lemon juice
1 tsp. sweetener
Dash cinnamon

Mash fruit in pan. Fold in remaining ingredients. Let stand 1 minute Heat over medium heat until gelatin dissolves. Pour into container and chill until set. Yields 1 qt.

MOM'S HOMEMADE NOODLES

Karen Campbell

1 C. flour
1/2 tsp. salt
2 tsp. oil
3 egg yolks
1 egg
2 T. water

Mix well, and roll out to dry. After dry, cut in 1/2 or quarters and fold. Roll, then cut.

HUSBAND CONSERVE **Karen Campbell**

(Select the best Man)
Preparation: Select the best man you can find and brush him carefully to rid him of any indifference. Be careful not to beat him as you would an egg or cream, for beating will make him tough and apt to froth at the mouth. Lift him gently into the home preserving kettle and tie him with strong cords of affection which are not easily broken. Do not sear him with sarcasm for that causes spitting and sputtering which may ultimately result in spontaneous combustion. Scramble when difficulties arise. Do not soak him in liquor either for excessive droughts will make him mushy and spongy with your friends and in most communities stewed husbands have never been very popular. It is best to let him simmer tenderly at will, to blend tactfully with dressing and seasoning. Stuff him 1 hour before taking him out or before asking a great favor of him. Flavor him with oil of happiness, an ounce of understanding and a bushel of laughter and fun. Should he seem weak or troubled with feminine infatuations, smother him in onions and garlic and triple your charm. Need him, need his dough and be sure to save some of the dough for the little dumplings. Do not spoil him by over indulgence, but serve him daily on a platter of strength and courage. Garnish with clean shirts and trousers.

LAZY B'S-STYLE RICE **Berma Beal**

1/4 C. olive oil
1 C. long-grain rice
2 C. chicken stock
1 large onion, chopped
1 clove garlic, minced
Salt and pepper to taste

Heat olive oil in heavy saucepan; add the onion and garlic and saute until the onion is transparent. Add the rice and saute until the rice turns golden, adding more olive oil if needed. Add the chicken stock and cover with a tight lid. Bring to a boil, reduce heat to as low as possible, and simmer until the rice is tender, 16 to 20 min. Remove the lid and allow the rice to dry.

The only way to have friends is to be one.

MULTI-GRAIN PANCAKES

Betsy Kendall-Browne

1/2 C. flour
1/2 C. whole-wheat flour
1/4 C. quick cooking oats
2 T. yellow corn meal
1 C. skim milk or 2%
1/4 C. plain fat free yogurt
2 T. brown sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
1 T. vegetable oil
1 large egg

Combine dry ingredients and stir well. Combine remaining ingredients; stir well. Add to flour mixture, stirring until smooth. May add more milk to thin batter. Spoon about 1/4 cup batter for each pancake onto a hot nonstick griddle or nonstick skillet. Turn pancakes when tops are covered with bubbles and edges look cooked. Serve with maple syrup and low fat granola if desired. Yield: 4 servings (serving size= 3 pancakes).

OAT PAN-CAKES

Sandy Holmes

1 C. old-fashioned oatmeal
1/2 C. raisins, cherries, or cranberries (dried)
1/2 C. flour
2 tsp. baking powder
1/2 tsp. salt
1 1/2 C. milk-divided
2 eggs
1/4 C. melted butter
1 T. sugar

Put oatmeal and dried fruit in bowl; pour over 1 cup milk. Cover and refrigerate overnight. Beat eggs well, add to oatmeal mixture with 1/2 cup milk and butter. Beat to blend. Combine flour, sugar, baking powder, salt; Add to oatmeal and mix well. Lightly oil a hot griddle. Cook on griddle until bubbles form and break on top. Turn and brown on the other side. Makes 12 to 15 oat-pancakes.

OVEN FRENCH TOAST

Kay Flora

After dipping bread slices into egg mixture, arrange on well-greased cookie sheet. Bake at 500 degrees 5 minutes. Turn and bake 5 minutes longer. Serve with maple blended syrup, jelly or jam. This is an easy way to make French toast for 3 or more people.

EDIBLE PEANUT BUTTER PLAYDOUGH — **Lucas Ash**

1/2 C. peanut butter
2/3 T. honey, optional
1/2 C. non-fat dry milk

Mix equal parts of peanut butter and dry milk. Add honey (optional). Knead and mix until it's a good dough-like consistency. Model and experiment with. Keeps well in refrigerator. Edible. Does not harden well.

PEPPER RELISH — **Leah Calkin**

6 green peppers
6 onions
1 C. sugar
6 red peppers
1/2 pint vinegar
1 1/2 T. salt

chop peppers and onions together after removing seeds. Cover with boiling water, let stand for 5 minutes. Squeeze dry. Scald the rest of the ingredients, let them come to a boil. Then add to pepper mixture and let come to a boil. Can in jars when cool.

HOMEMADE PLAY-DOUGH — **Dion Campbell**

3 C. flour
3 T. oil
3 C. cool water
6 tsp cream of tartar
1 1/2 C. salt
Food coloring or color paste

Mix dry ingredients in big cooking pot. Blend all liquids together in bowl. Combine with dry ingredients and cook over medium heat, stirring constantly. Remove from heat when dough pulls away from the sides of the pot and can be pinched without sticking, about 5 minutes. Turn out onto board or counter and knead until smooth and play dough consistency. Store in airtight container. Professional decorating pastes used for cake decorating produce brighter colors. This will keep well as long as a year. If it gets sticky after awhile, you didn't cook it quite long enough. Just knead a little flour in and it will be OK.

BIG SOFT & EASY PRETZELS

Jamie Schroeder

1 T. yeast
1 tsp. sugar
1/3 C. sugar
4-5 C. flour
1/4 C. dry milk
1 1/2 C. warm water
2 eggs, beaten
1/2 C. margarine, melted
1 tsp. salt

Dissolve yeast in warm water and 1 teaspoon sugar. Blend in margarine and eggs. Add remaining dry ingredients. Add enough flour to make a soft but not too sticky dough. Knead 5 minutes or until dough is smooth. Roll into ropes about 1/2" in diameter and 18-24" long. Form into pretzel shapes. Place on greased baking sheets and brush tops of pretzels with one beaten egg and sprinkle with coarse salt. Bake at 425 for 12 to 15 minutes.

QUICK CARAMEL CORN

Cathy Erwin

3 qt. (12 C.) popped corn
1/2 C. packed brown sugar
6 T. butter or margarine
6 large marshmallows

Place popped corn in a large mixing bowl; set aside. Combine butter and brown sugar in 2 cup glass measure. Microwave on high, uncovered 2 1/2 to 3 minutes. or until mixture has boiled 1 minute, stirring once or twice. Add marshmallows; stir until melted. Pour syrup mixture over popped corn. Toss to evenly coat corn. If desired shape into balls or spread on waxed paper until cool.

RICOTTA PANCAKES

Teresa Rose Mayle

1 C. (1/2 lb.) ricotta cheese
3 eggs
2 T. oil
1/4 C. unsifted flour
2 tsp. sugar
1/4 tsp. salt

OPTIONAL TOPPINGS:
2 C. fresh or frozen raspberries
Soft butter
Powdered sugar
Maple syrup

In blender, combine ricotta and other ingredients (except toppings). Cover and whirl until smooth; push ingredients from side of blender with spatula until completely smooth. On lightly greased griddle, cook 3" rounds over medium-low heat. These fine-textured, tender pancakes make a delightful high protein dessert or brunch entree. You can make them ahead and reheat to serve. Reheat in 375 oven for 5 minutes.

SNOW PAINTING — **Dion Campbell**

Save squirt bottles and make colored water using food coloring and water in each bottle. Bundle up and go outside and create colored snow.

SANDY'S SOUR CREAM RICE — **Sandy Holmes**

6 C. cooked rice
1 1/2 to 2 C. sour cream
2 C. jack cheese
2 small cans of diced green chiles

Mix well and Bake at 350 for about 45 minutes to 1 hour, uncovered.

TABOULI FILLING — **Donna Leibel**

1 C. cracked wheat
1 C. reg. wheat germ
1 C. fresh snipped parsley
1/3 C cooking oil
Salt and pepper to taste
1 med. tomato, chopped
3/4 C green onions, chopped
1/2 C. cucumber, chopped
1/3 C. lemon juice

Soak cracked wheat in warm water about 25 minutes. Drain well. Add remaining ingredients. Mix well. Refrigerate until ready to serve. Serve as is or fill pita pocket bread.

HOMEMADE SHAKE AND BAKE — **Karen Campbell**

4 C. flour
4 C. cracker meal (or ground crackers)
2 tsp garlic powder
3 T. paprika
4 T. salt
2 T. sugar
2 tsp onion powder
1/4 C. vegetable oil

Mix well and store indefinitely in the refrigerator in a covered container. Use for chops, chicken, etc. This recipe equals 20 store packets of Shake and Bake at 25% of the price.

HOMEMADE SALT SUBSTITUTE

Ann Earl

3 tsp. dry mustard
3 tsp. paprika
1/2 tsp. white pepper
3 tsp. onion powder
1 tsp. garlic powder
1/4 tsp. ground basil

Mix well and store in salt shaker.

BIG MAC SAUCE

Karen Campbell

1 C. Miracle whip
1/3 C. French dressing (orange colored)
1 T. sugar
1/4 tsp pepper
1/3 C. relish
1 tsp. dry minced onion

Mix and refrigerate. This recipe is from the "Recipe Detective".

HOMEMADE DOG BISCUITS

Campbell Boys

3 1/2 C. flour
1 C. rye flour
1 C. cornmeal
4 tsp. salt
1/4 C. warm water
1 egg, slightly beaten with 1 tsp. milk
2 C. whole wheat flour
2 C. bulgur (cracked) wheat
1/2 C. nonfat dry milk powder
1 envelope dry yeast
3 C. chicken broth

Mix all flours, cornmeal, dry milk and salt. Dissolve yeast in warm water and then add to dry ingredients with chicken broth and stir until dough forms. Roll out dough until it is 1/4 inch thick. Cut out bone shaped biscuits and place on greased cookie sheet. Brush dough with egg glaze. Bake bones for 45 minutes at 300. Turn oven off. Biscuits should remain in oven overnight to harden. Makes 30 large bones. Dog biscuit cutter can be made from a tuna can. Remove both top and bottom of can and shape cutter with 2 pair of pliers until you get the right shape.

HOMEMADE CLEANING SOLUTION

Karen Campbell

1/2 C. ammonia
1/3 C. vinegar
2 T. baking soda
1 gallon water

Mix in bucket, Works great!!

HOMEMADE HONEY

Pat Kelley

2 1/2 C. water
18 Fire weed blossoms
Pinch of alum
60 clover blossoms
10 C. sugar

Bring water to a boil, add blossoms. Let stand 10 minutes. Add 10 cups sugar, and a pinch of alum. Boil 10 minutes more. Strain and put in a jar. This is REALLY GOOD.

HEARTY BREAKFAST OMELET

Nancy Collins

1 5 1/2 oz. pkg. au gratin potatoes
3 C. water
1/2 C. chopped green peppers
1/2 lb. bulk sausage
6 eggs
1/2 C. milk
Chili sauce, optional

Combine potato slices from mix with water in medium saucepan. Cover and simmer 15 minutes. Drain well. Brown sausage in large skillet, stirring to crumble. Do not pour off drippings. Add potatoes, peppers and cook 10 minutes, turning occasionally until lightly browned. Beat eggs, milk and package seasonings mix; pour into skillet. Cover and cook over medium heat until eggs are set and bottom is browned. Cut into wedges, serve with chili sauce. Serves 6 to 8.

BREAKFAST BURRITOS

Nancy Collins

1 lb. pork sausage
1/4 C. diced onion
1/4 C. diced red or green peppers
1 1/2 C. frozen hash browns,
1/2 C. grated cheddar cheese
Picante sauce
Sour cream
12 8" flour tortillas
With peppers and onions

Brown sausage in large skillet; add onions and peppers; cook until tender. Drain off grease. Add potatoes; cook for 6 to 8 mins. Add eggs; stir and cook until eggs are set. Heat tortillas in microwave for about a minute. Divide filling mixture for 12 tortillas. Place filling down center, sprinkle with cheese, fold burrito-style: up 1/3 of way, then 2 sides together to form a pocket. Serve with picante and sour cream. Can be made ahead and chilled. Can be frozen. Reheat in microwave. Serves 12.

PLAYDOUGH

Sandy Donahue

1/2 C salt
1 C water
1 T oil
1 C flour
2 t. cream of tartar
food coloring

Combine dry ingredients and blend in saucepan. Add wet ingredients. Place pan over medium heat and cook until mixture forms into a ball, about 3 minutes. Put dough on wax paper and knead until smooth. Store in airtight container in refrigerator.

KOOL-AID PLAYDOUGH

Sandy Donahue

3 C. flour, may need more
2 pkgs. dry, unsweetened Kool-Aid
3 T. oil
1/2 C. salt
2 C. boiling water

Mix dry ingredients in bowl. Mix liquid together and add to dry. Stir until it forms a ball. At first, it'll appear as if it will never be smooth! As mixture cools and becomes less sticky, take out of bowl and knead until smooth. Store in Baggie or Tupperware. Do not chill.

SALSA

Carmen Schneider

5 lg. tomatoes, fresh
1 can green chilis
1 can jalapenos
Garlic salt to taste
1 lg. white onion
3 T. dried cilantro leaves or
or 2 T. fresh cilantro leaves

Dice all ingredients. Put everything in a bowl and stir well. If you don't want salsa that's too hot, use just 1/2 can jalapenos.

APPLE SYRUP

Wynne Watkins Manning

1 C. sugar
2 C. apple cider
2 tsp. cinnamon
1/4 tsp. nutmeg
2 T. cornstarch
2 T. lemon juice
1/2 tsp. ginger
1/2 C butter, not margarine

In a saucepan mix and bring to a boil for 1 to 2 minutes, until thick, everything except butter. Remove from heat and blend in butter. Serve over pancakes, waffles, french toast. Can be stored and chilled in tightly covered container. Reheats easily.

NEW MEXICAN GREEN CHILI SAUCE

Stefan Halvorsen

4 T. lard
8 T. flour
4 C. chicken broth
3 tsp. salt
2 tsp. cilantro, fresh, if possible
2 C. green onions, chopped
4 C. green chile, chopped
1 tsp. garlic powder
1 tsp. ground cumin

Place lard in large saucepan and heat on medium until hot. Add onions and saute until tender. Add the flour a little at a time while stirring constantly until mixture starts to turn a light golden brown. It'll be pasty, so add another one to two tablespoons lard. Keep stirring until you have a thick, golden brown roux. Add the remaining ingredients, mixing thoroughly, then transfer to a crock pot and cook on high for one hour. Stir occasionally. Turn to low and continue to cook for another hour or more. Can be frozen in quantity. NOTE: Use fresh, roasted green chiles if at all possible!

HOMEMADE SWEETENED CONDENSED MILK

Gina Sowerwine

1 C. instant nonfat dry milk powder
1/2 C. boiling water
1 tsp. vanilla
2/3 C. sugar
3 T. melted butter

Whirl ingredients in blender.

Praise so often can inspire
someone to reach a little higher.

Permanent Sand Castles

2 C. sand
1 C. water
1/3 C. wheat paste

Slime

1/2 C. school glue
Green food coloring
1 1/2 C. water, divided
2 T. Borax powder laundry soap

In bowl, mix up glue, 1/2 cup water and green food coloring. In another bowl, mix Borax and 1 cup water. Take a scoop from each bowl and dump into third bowl for real good slime.

Oobleck

1 C. cornstarch
1 tsp. food coloring
3/4 C. cold water

Mix it up and watch the crowd's reaction!

Naked Egg

Place raw egg, in its shell, into a jar, cover it with vinegar. Put lid on tight and wait 3 days.

Edible Play Dough

1 C. peanut butter
2 1/3 C. powdered milk
1 C. honey

Mix it up and play!

INDEX

APPETIZERS, BEVERAGES & DIPS

Asparagus Roll-Ups 1
Autumn Brew 16
Bean Dip 1
Beer Margaritas 13
Brie Tart 1
Champagne Raspberry Floats 13
Chee Chee 12
Cheese Ball I 2
Cheese Ball II 8
Cheese Ball III 13
Cheese Wafers 14
Christmas Punch 6
Cocktail Meatballs 3
Cowboy Caviar 2
Crab Won Tons 3
Creamy Crab Dip 12
Dill Dip 14
Fancy Franks 6
Farmhouse Barbecue Muffins 9
French Iced Coffee 16
Frozen Fondue Squares 11
Fruit Cooler 12
Glazed Brie 4
Guacamole Dip 17
Hawaiian Dip 15
Holiday Eggnog 18
Hot Artichoke Dip 9
Hot Buttered Rum 4
Hot Chicken Wings A La Thomas 14
Hot Cocoa Mix 3
Hot Nacho Dip 7
Italian Sausage Ring 17
Layered Dip 8
Liqueur Freeze 18
Mama's Ham Rolls 17
Mulled Cider 8
Mushroom-Bacon Pate 7
Mystery Dip 13
Orange Julius 4
Oyster Cracker Snacks I 8
Oyster Cracker Snacks II 11
Peach-Colada Smoothie 12
Perfect Daiquiri 16
Pork and Shrimp Won Tons 6
Quick Pizza Dip 5
Rolled Ham 10
Rolled Roast Beef 10
Sassafras Tea 7
Shrimp Fondue 9
Smoked Herring Spread 5
Spanish Sandwich Appetizers 10
Spiced Nuts 11
Strawberry Yogurt Drink 17
Super Cheese Straws 2
Tex-Mex Appetizer 11
Thomas' 4 Star Potted Cheese 15
Tiny Meat Balls 5
Tortilla Pinwheels 16
Vegetable Pizza 15
Wednesday's Frosty's 4
Yellowstone Country Club Champagne Punch 14

BREAD & ROLLS

All Bran Muffins 21
Amish Friendship Bread 19
Amish Friendship Starter 19
Apple Muffins 36
Banana Bread 34
Banana Chocolate Chip Muffins 34
Banana Nut Bread 20
Basic Baking Mix 37
Beer Bread 20
Bran Muffins 20
Bread Basket 31
Bread Machine Pizza Dough 27
Bread Machine Raised Doughnuts 21
Brown Bread 37
Cake Mix Cinnamon Rolls 30
Cinnamon Coffee Cake 23
Cinnamon Rolls I 23
Cinnamon Rolls II 24

Cinnamon Twists 22
Coffee Cake 31
Coffee Can Bread 22
Country Style Biscuits 31
Cowboy Biscuits 32
Date & Apricot Pumpkin Bread 26
Dilly Casserole Bread 25
Double Quick Dinner Rolls 32
Drop Biscuits 25
English Muffin Pizzas 34
English Tea Muffins 26
Fig Muffins 26
Garlic Foccacia 35
Grandma's Cream Biscuits 24
Ice Box Rolls 27
Muffins 27
Multi Grain Pancakes with Banana Toasted Coconut Compote 35
Overnight Baked French Toast 33
Poppy Seed Bread 28
Puff Coffee Cake 28
Raisin Bran Muffins 33
Raisin Bread for Bread Machine 32
Sour Dough Rye 29
Stuffed French Bread 35
Super Quick Sticky Rolls 29
Swedish Pancakes 36
Wedding Rolls 37
Wheat Bread 30
White Bread - For Bread Machines ... 33
Zucchini Bread 36

CAKES, COOKIES & CANDY

Apple Cake 39
Applesauce Cake 39
Arlene's Honey Cake 44
Berries in the Snow 53
Better Than Sex Cake 50
Bobbie's Snowballs 51
Brown Sugar Drops 40
Butter Cream Sauce 58
Buttermilk Pound Cake 40
Caramel Pecan Bars 41
Carmel Corn 60
Cherry Angel Treat 52
Cherry Coffee Cake 42
Child's Choice Cookies 59
Chocolate Caramel Nut Bars 41
Chocolate Chip Cookies 41
Chocolate Chip Peanut Meltaways 46
Chocolate Cream Heart Cookies 56
Chocolate Eclair Cake 42
Cowboy Cookies 42
Dump Cake 43
Easy Penuche icing 48
Eskimo Cookies 43
Favorite Brownie Recipe 43
Finland Chocolate Cake 61
Gold Bricks 44
Honey Chocolate Angel Food Cake 54
Island Cookies 57
Layered Mint Chocolate Fudge 47
Lemon Bars Deluxe 61
Lemon Souffle 53
Let's Eat Ladybugs! 45
Lollypops 45
Mandarin Orange Cake 45
Microwave Fudge 46
Million Dollar Fudge I 46
Million Dollar Fudge II 44
Minted Walnuts 47
Mom Brundage's White Cake 39
New York Style Cheesecake 59
Nieman-Marcus Chocolate Chip Cookies 47
No Bake Cheesecake 59
Old Fashioned Sugar Cookies II 52
Peaches and Cream Cheesecake .. 55
Pecan Squares 48
Pineapple Carrot Cake 48
Pineapple Coffee Cake 49
Popcorn Cake 57
Prune Cake 53
Pumpkin Cheesecake Bars 54
Rhubarb Cake I 49
Rhubarb Cake II 56
Rice Krispie Squares 57
Rum Cake 50

Salted Nut Rolls I 50
Steamed Pumpkin Pudding 58
Strawberry-Rhubarb Cake 51
Sugar Cookies I 51
Sugar Cookies III 55
Swedish Balls 60
Texas Hot Cocoa Cake 60
Toffee 52
Tropical Spice Cake 55
Vanilla Wafer Cake 58

MAIN DISHES & CASSEROLES

All American Chicken Pot Pie 66
Baked Shells with 3 Cheeses 63
Beef Mushroom Quiche 83
Black Bean Lasagna 81
Broccoli and Chicken Casserole 63
Broccoli Casserole 83
Chicken and Rice Casserole II 65
Chicken and Rice I 64
Chicken Lasagna 65
Chicken or Turkey Casserole 64
Chicken Spinach Delight 82
Chicken-Grapefruit Salad on Avocados 76
Chili Rieno Casserole 65
Dinner in Pumpkin 71
Eddie Gardner Casserole 66
Egg and Sausage Casserole 79
Enchilada Casserole 67
Eve's Magnificent Rice 79
Fiesta Bean Casserole 67
Gooey Buns 67
Graught Nuckles 68
Halibut Casserole 68
Ham Loaf 82
Hamburger-Zucchini Casserole 76
Honey Nut Stir Fry 69
Jimmy Dean Sausage Brunch 72
Judy's Baked Beans 69
Karen's Manicotti 70
Lazy Day Lasagna 70
Lent Cheese Asparagus Sandwich Bake 63
Mexican Chicken Casserole 78
Mock Lasagne 80
No Peek Beef Casserole 71
Oodle Noodle Casserole 71
Oriental Chicken 77
Party Spaghetti 80
Pasta Fresca 81
Porcupine Meatballs 78
Pork Chops and Potatoes 78
Quick Meat Pie 72
Shrimp Artichoke Bake 72
Shrimp-Rice Quick Supper Dish 76
Spaghetti Casserole 73
Spaghettini with Asparagus 73
Spinach Casserole 79
Stew Beef and Noodles 77
Stuffed Cabbage 64
Taco Pie 77
Tasty Taco Pie 73
Texas Baked Beans 74
Thai Curried Shrimp with Pineapple .. 74
Three Bean Sausage Casserole 82
Tortilla-Black Bean Casserole 74
Wild Rice Harvest Casserole 75
Zuccini Casserole 75

MEAT, POULTRY & SEAFOOD

Arizona Mozzarella Chicken 92
Bachelor Beef 103
Barbeque Pork Roast 85
BBQ Quail 105
Beef and Salsa Burritos 86
Beef Roast 101
Beered Up Beef 85
Bill Cody Ranch Meatloaf Pastry Pie 85
Chicken and Noodles 101
Chicken Cacciatore I 87
Chicken Cacciatore II 106
Chicken Delight 87
Chicken Enchiladas I 99
Chicken Enchiladas II 100
Chicken in a Pot 87
Cooked Chicken - Microwave 92
Creme Fraiche 102

Croswell's Ribs 88
Deep Sea Salmon Bake 95
Easy Beef and Brew Stew 86
Elephant Stew 88
Ginger Elk 89
Halibut Alyeska 89
Halibut St. Nicoise Sauce 90
Harry's Oyster Pan Roast 104
Herbed Elk Roast 104
Herbed Pork Roast 103
Hot Chicken and Walnuts 91
Lemon Pork Chops 103
Linguini and Clam Sauce 91
Maria's Spicy Venison 96
Marinade 100
Meatloaf I 92
Meatloaf II 93
Moss Creek Mustard Mold 104
Mushroom Stuffed Beef Birds 93
No Peek Chicken 93
Oven Baked Chicken with Creamy Mushroom Tarragon Sauce 86
Oven Barbecued Chicken 94
Oven Chicken 99
Pork and Peppers 100
Rattlesnake Gourmet 106
Riversong Stew 94
Salmon Patties 96
Santa Fe Chicken 95
Savory Meatloaf III 95
Seasoning Salt for Lamb 101
Shrimp Saute with Orzo 105
Sour Cream Chicken 97
Spiced Pineapple Pork Roast 99
Swedish Chicken Casserole 98
Too-Busy-To-Cook Ribs with Sauerkraut 102
Turkey Almondine 98
Twice Baked Potatoes with Lobster 102
Venison Chili 97
Venison Swiss Steak 98
Venison with a Kick 97
Vicky's Corned Beef 98
Whole Frying Chicken 100

PIES, PASTRIES & DESSERTS

Absaroka Apple Pie 123
Apple Delight 107
Apple Pudding 126
Baked Apples with Buttermilk Streusel 107
Carmel Apple Pie 128
Chess Pie 108
Chinese Hardtack 127
Chocolate Decadence 126
Chocolate Mousse Cheesecake 108
Chocolate Pecan Pie 109
Country Apple Dessert 120
Danish Puff 110
Date Pudding 127
Death By Chocolate Mousse 124
Death by Chocolate 109
Dirt Cake 110
Doreen's Chocolate Syrup 118
Double Layer Pumpkin Pie 109
Easy Raspberry Pie 116
French Silk Chocolate Pie 111
Frozen Lemon Pie 120
Fruit Pizza 112
Fudge Brownie Pie 111
German Chocolate Pie 121
Gingerale Sherbet 112
Grandmother's Date Pudding 126
Grandmother's Ice Box Pudding 125
Grasshopper Pie 121
Karen's Hot Fudge Sauce 113
Knock You Nakeds 122
Lemon Chiffon Pie 119
Mexican Rice Pudding 118
Miracle Cheesecake 113
Mom Brundage's Pumpkin Pie 107
Moss Creek Lemon "Moose" 125
Mystery Pudding 119
No Crust Pie 113
Norwegian Pie 114
Peanut Butter Cup Pie 114
Peanut Butter Pie 114
Quick Apple Dessert 114
Quick Dessert 115
Quick Pinto Bean Fudge 124

Rhubarb Crunch 123
Rhubarb Lover's Dessert 115
Rhubarb Pie 115
Salted Nut Roll Bars II 122
Sherbert Dessert 116
Snow Ice Cream 116
Sopaipilla 119
Souffle 125
Steamed Chocolate Pudding with Dried Cranberries 124
Strawberries Brulee 122
Strawberries Romanoff 117
Sunflower Dirt Cake 118
Sweet Soup 121
Tar Heel Pie 127
Wonder Dessert 117
Yummy Chocolate Dessert 120

SOUPS, SALADS & VEGETABLES

Antipasto Salad 147
Apricot Salad 162
Aspic Ole 129
Bean Sprout Salad 130
Beef Tomato Pasta Soup 160
Black Beans and Rice 152
Blueberry Salad 130
Broccoli Salad 154
Broccoli Soup I 150
Broccoli Soup II 151
Cabbage Salad 130
Cantaloupe Boats 158
Cauliflower Salad 131
Cheese Soup 160
Cherry Salad 132
Chicken Corn Soup with Rivels 154
Chicken Enchilada Soup 132
Chili Pasta Pleaser 131
Chuckwagon Soup 161
Clam Chowder I 149
Clam ChowderII 163
Company Venison Stew 159
Consomme Rice Shreve 157
Corn Cheese Puff 151
Corn Snowpea Salad 156
Corn-Cabbage Salad 133
Cranberry Relish 147
Cranberry Salad 133
Cranberry-Cherry Salad 132
Cucumber Salad Mold 146
Danish Cabbage and Beer Soup ... 150
Easy Chicken Soup 152
Escalloped Potatoes I 147
Favorite Salad 133
5 Cup Salad 129
Four Bear Ranch Spinach Patties 140
French Leek Soup 162
French Onion Soup 150
Frog Eye Salad 161
Fruit and Cream Layered Salad 153
Heavenly Cheese Salad 134
Hood Potatoes 151
Italian Bowtie Pasta 134
Italian Dressing 159
Italian Potato Salad with Ripe Olives 134
Italian Vegetable Soup 135
Krab Salad 156
Low Fat Chili 158
Mama's Shrimp Salad 153
Mandarin Salad 136
Mom's Layered Salad 135
Mushroom Soup 137
Mushrooms Romanoff 136
Onion Potatoes 152
Oriental Chicken Cabbage Salad . 131
Overnight Salad 137
Parmesan Potatoes 137
Pea Soup 149
Philadelphia Cream Cheese Salad 148
Pistachio Salad 138
Pumpkin Soup 139
Quick Vichyssoise 145
Ramen Noodle Salad 139
Rhoda's Marinated Raw Salad 149
Rhubarb Salad 139
Saddlebag Potatoes 139
Sauerkraut Salad 148
Scalloped Potatoes II 155
Sherry Mayonnaise 155

Shrimp Artichoke Salad 155
Simple Summer Pasta 160
Southwestern Tomato Pasta 159
Soy Mayonnaise 153
Spanish Style Shrimp Salad 142
Speedy Twenty-Four Hour Salad 129
Spicy Cucumber Oriental Salad 157
Spicy Hot Chilled Bean Gazpacho . 154
Spinach Crepes 141
Spinach Salad and Hot Bacon Dressing 140
Spinach-Bacon-Shrimp-Cashew Salad 140
Split Pea-Lentil Soup 138
Stained Glass Salad 142
Stir Fried Broccoli 158
Strawberry Jello Salad 142
Strawberry Pretzel Salad 161
Sweet Potato Puff 143
Taco Soup I 143
Taco Soup II 143
Taco Soup III 144
Taffy Apple Salad 144
Thai - Peanut - Coconut Salad Dressing 144
Tina's Famous Chili 157
Tortellini Soup 156
Tuna Salad 148
Vegetable Aspic 145
Wild Rice Salad 145
Zucchini Bake 146
Zucchini Casserole 146

MISCELLANEOUS

A Happy Home 168
Allyson's Salsa 165
Apple Syrup 176
Big Mac Sauce 174
Big Soft & Easy Pretzels 172
Breakfast Burritos 175
Children's Bubble Bath 166
Cinnamon Ornaments 166
Edible Peanut Butter Playdough 171
Garlic Mushrooms 167
German Pancakes 167
Giant Chalk Sticks 166
Halloween Recipes 168
Hearty Breakfast Omelet 175
Holly Berry Jam 168
Homemade Bubbles Solution 165
Homemade Cleaning Solution 174
Homemade Dog Biscuits 174
Homemade Finger Paints 167
Homemade Honey 175
Homemade Play-Dough 171
Homemade Salt Substitute 174
Homemade Shake and Bake 173
Homemade Sweetened Condensed Milk 177
Husband Conserve 169
Koolaid Playdough 176
Lazy B's-Style Rice 169
Magic Crystal Garden 166
Mom's Homemade Noodles 168
Multi-Grain Pancakes 170
New Mexican Green Chili Sauce ... 177
Oat Pan-Cakes 170
Oven-French Toast 170
Pepper Relish 171
Playdough 176
Quick Boiled Egg - Microwave 165
Quick Caramel Corn 172
Ricotta Pancakes 172
Salsa 176
Sandy's Sour Cream Rice 173
Snow Painting 173
Super Science and Art Recipes for Fun 178
Tabouli Filling 173
Yummy Bird Feeders 165

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 tablespoon	3 teaspoons	14.8 milliliters
2 tablespoons	1 ounce	29.6 milliliters
1 jigger	1½ ounces	44.4 milliliters
¼ cup	4 tablespoons	59.2 milliliters
⅓ cup	5 tablespoons plus 1 teaspoon	78.9 milliliters
½ cup	8 tablespoons	118.4 milliliters
1 cup	16 tablespoons	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3 tablespoons	1,000.0 milliliters
1 ounce (dry)	2 tablespoons	28.35 grams
1 pound	16 ounces	453.59 grams
2.21 pounds	35.3 ounces	1.00 kilogram

THE APPROXIMATE CONVERSION FACTORS FOR UNITS OF VOLUME

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (T.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (C.)	liters (l)	0.24
pints (pt.)	liters (l)	0.47
quarts (qt.)	liters (l)	0.95
gallons (gal.)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl. oz.)	0.03
liters (l)	pints (pt.)	2.1
liters (l)	quarts (qt.)	1.06
liters (l)	gallons (gal.)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

SIMPLIFIED MEASURES

dash = less than ⅛ tsp.
3 tsp. = 1 T.
16 T. = 1 C.
1 C. = ½ pt.
2 C. = 1 pt.
2 pts. (4 C.) = 1 qt.
4 qts. (liquid) = 1 gal.
8 qts. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 T. = ¼ C.
5⅓ T. = ⅓ C.
8 T. = ½ C.
10⅔ T. = ⅔ C.
12 T. = ¾ C.
14 T. = ⅞ C.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8 ounces	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

OVEN TEMPERATURES

Slow	300°
Slow moderate	325°
Moderate	350°
Quick moderate	375°
Moderately hot	400°
Hot	425°
Very hot	475°

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

SUBSTITUTIONS

FOR:	YOU CAN USE:
1 T. cornstarch	2 T. flour OR 1½ T. quick cooking tapioca
1 C. cake flour	1 C. less 2 T. all-purpose flour
1 C. all-purpose flour	1 C. plus 2 T. cake flour
1 square chocolate	3 T. cocoa and 1 T. fat
1 C. melted shortening	1 C. salad oil (may not be substituted for solid shortening)
1 C. milk	½ C. evaporated milk and ½ C. water
1 C. sour milk or buttermilk	1 T. lemon juice or vinegar and enough sweet milk to measure 1 C.
1 C. heavy cream	⅔ C. milk and ⅓ C. butter
1 C. heavy cream, whipped	⅔ C. well-chilled evaporated milk, whipped
Sweetened condensed milk	No substitution
1 egg	2 T. dried whole egg and 2 T. water
1 tsp. baking powder	¼ tsp. baking soda and 1 tsp. cream of tartar OR ¼ tsp. baking soda and ½ C. sour milk, buttermilk or molasses; reduce other liquid ½ C.
1 C. sugar	1 C. honey; reduce other liquid ¼ C.; reduce baking temperature 25°
1 C. miniature marshmallows	About 10 large marshmallows, cut up
1 medium onion (2½ dia.)	2 T. instant minced onion OR 1 tsp. onion powder OR 2 tsp. onion salt; reduce salt 1 tsp.
1 garlic clove	⅛ tsp. garlic powder OR ¼ tsp. garlic salt; reduce salt ⅛ tsp.
1 T. fresh herbs	1 tsp. dried herbs OR ¼ tsp. powdered herbs OR ½ tsp. herb salt; reduce salt ¼ tsp.

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.
3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center and soggy texture are caused from overmixing.
3. For a nice muffin, mix well but light and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.
6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2" around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

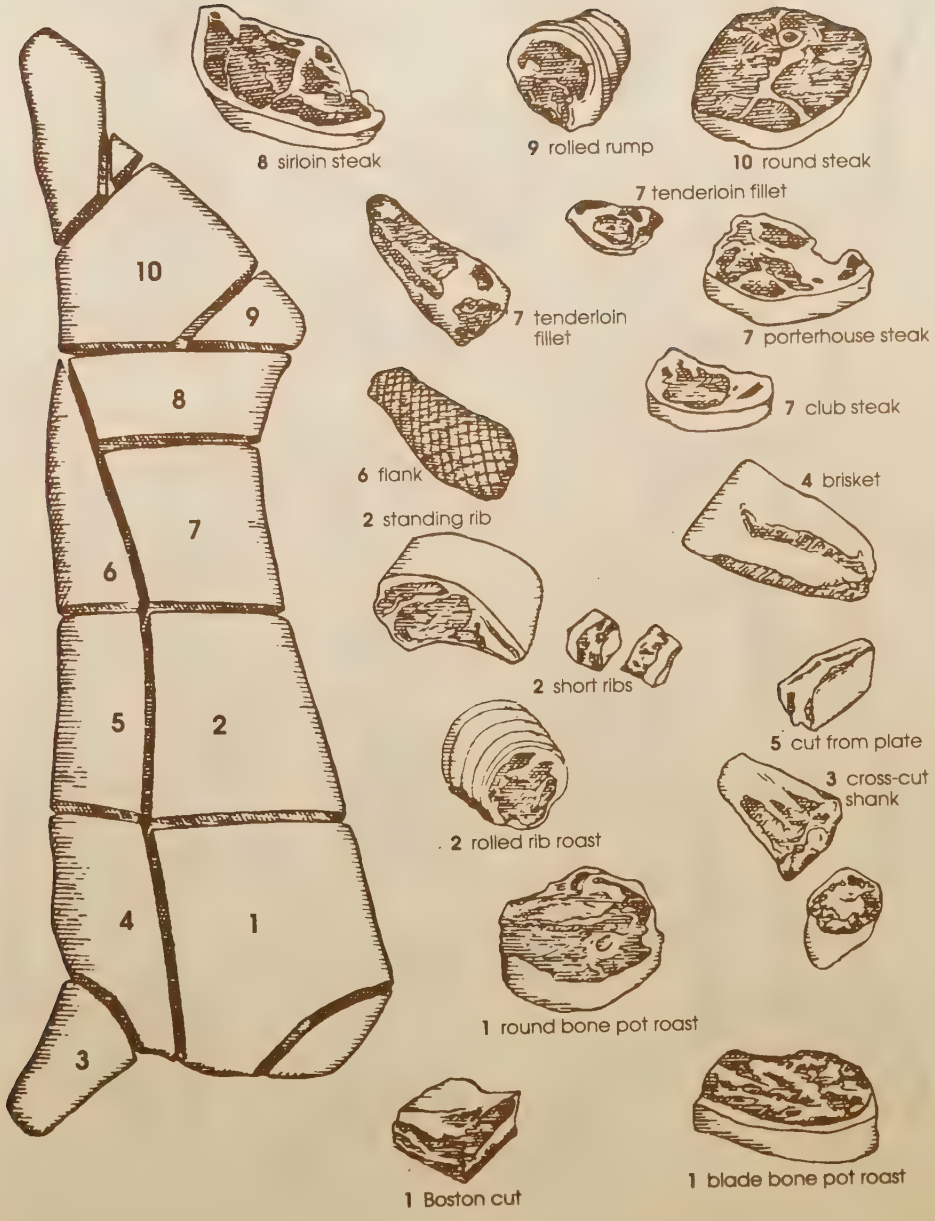
PIES

1. Pastry crumbles caused by overmixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing dough.
3. Pies do not burn - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400° to 425° constant temperature.

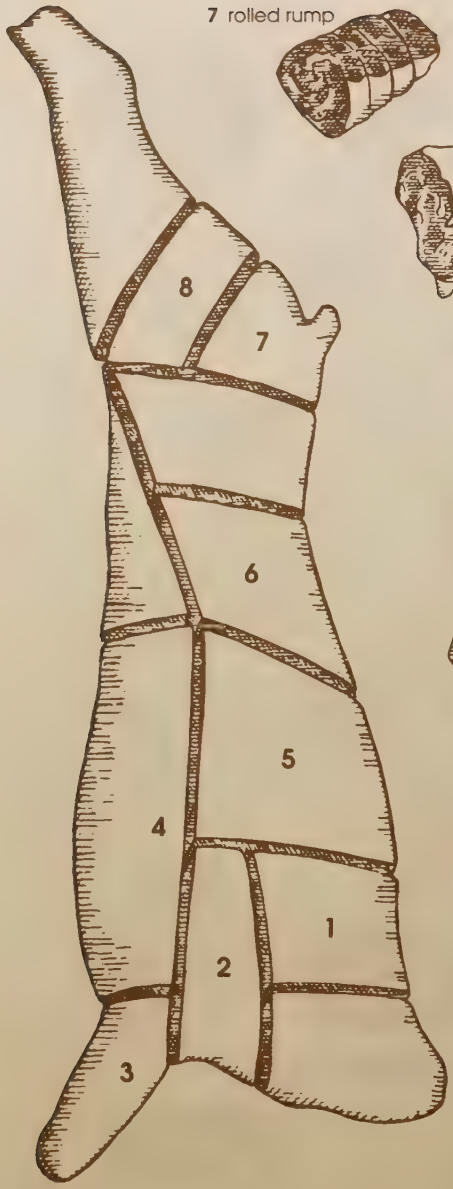
BREADS (YEAST)

1. Yeast bread is porous - this is caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.
4. Bread is streaked - this is caused from underkneading and not kneading evenly.
5. Bread baked uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

BEEF


10
9
8
7
6
5
2
4
1
3
8 sirloin steak
9 rolled rump
10 round steak
7 tenderloin fillet
7 tenderloin fillet
7 porterhouse steak
7 club steak
6 flank
4 brisket
2 standing rib
2 short ribs
5 cut from plate
3 cross-cut shank
2 rolled rib roast
1 round bone pot roast
1 blade bone pot roast
1 Boston cut

VEAL

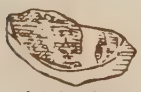


7 rolled rump

8 round steak

7 standing rump

8 center cut of leg



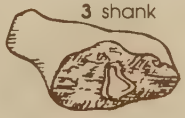
6 loin chop

5 rib chop

4 riblets

4 stew meat

3 shank



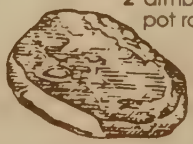
4 breast

2 armbone shoulder steak

1 and 2 rolled shoulder roast

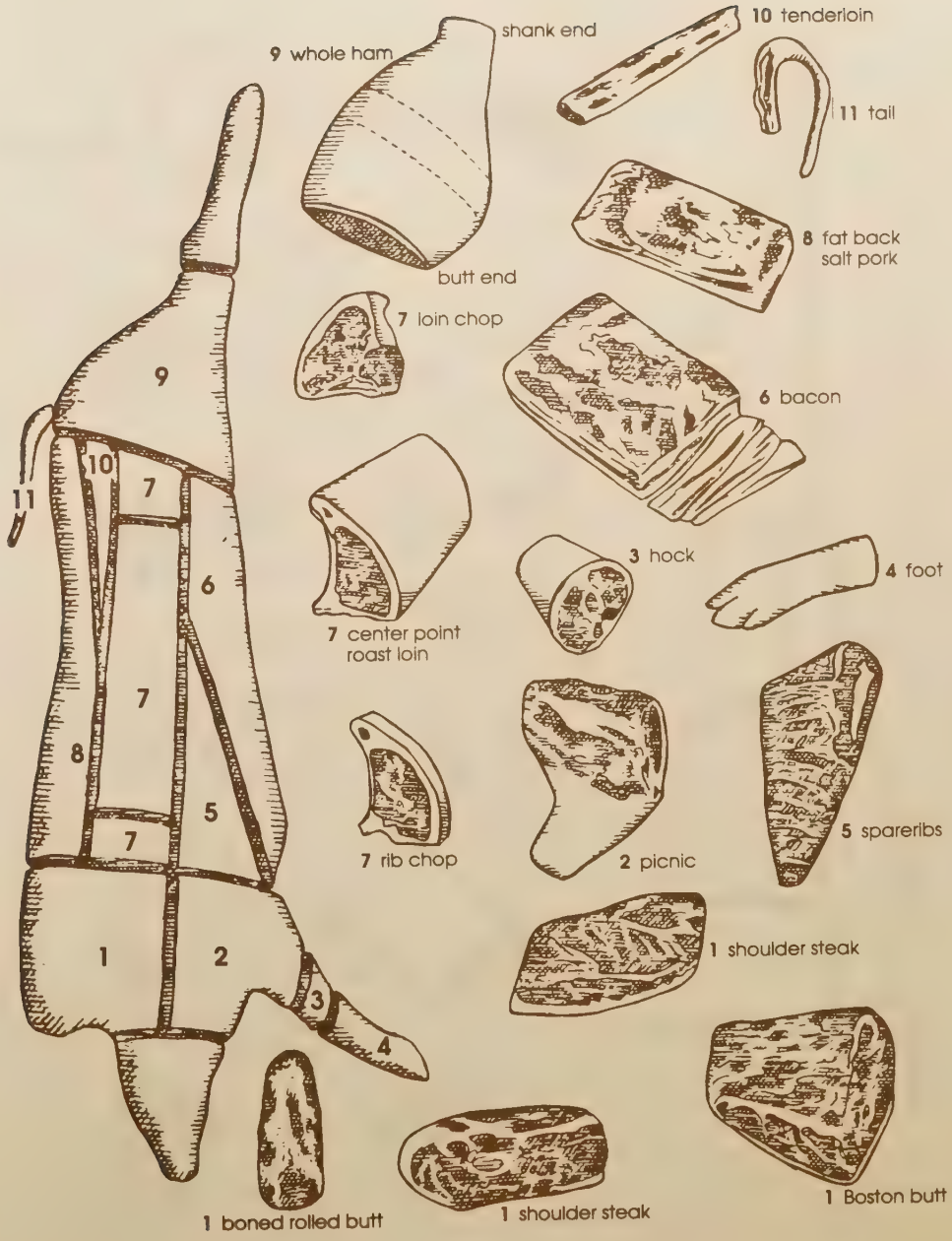
1 blade bone shoulder steak

2 armbone pot roast

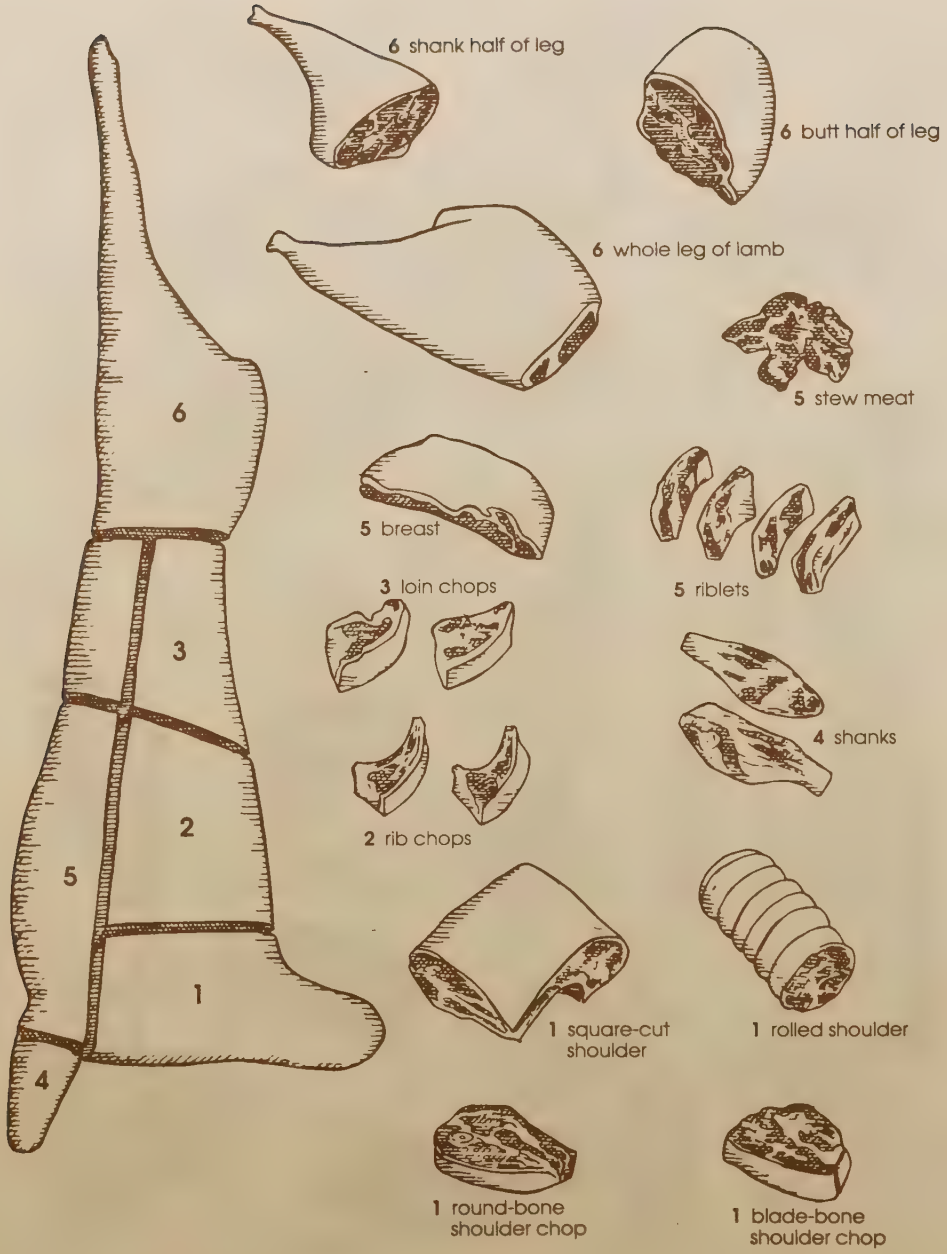


1 blade bone pot roast

PORK


9 whole ham
shank end
butt end
10 tenderloin
11 tail
8 fat back
salt pork
7 loin chop
6 bacon
7 center point
roast loin
3 hock
4 foot
7 rib chop
2 picnic
5 spareribs
1 shoulder steak
1 boned rolled butt
1 shoulder steak
1 Boston butt
9
10
11
7
6
7
8
7
5
1
2
3
4

LAMB


6 shank half of leg
6 butt half of leg
6 whole leg of lamb
5 stew meat
6
5 breast
5 riblets
3 loin chops
3
4 shanks
2
2 rib chops
5
1
1 square-cut shoulder
1 rolled shoulder
4
1 round-bone shoulder chop
1 blade-bone shoulder chop

HOUSEHOLD HINTS

TABLE OF CONTENTS

I. Kitchen
   - General
   - Clean-Up Tips
   - Keep Food Fresh and Food Storage
   - Substitutes

II. Stain-Removal From Washables

III. Carpets and Floors

IV. Windows

V. Furniture

VI. Laundry

VII. Bathroom

VIII. Handyperson

IX. Beauty

X. Sewing

A

Alcoholic beverage stain 214
Aluminum frames 277
Angel food 95
Appliances, cleaning 119-171

B

Bathroom 342-363
  cleaning 363
  deodorizing 363
  dripping 362
  fixtures 348
  medicine cabinet 358
  porcelain 350
  rust stains 353, 354
  steam 356, 357
  tile 342, 343, 354
  tub or shower 344-347, 349, 351, 352, 355
Bacon 112
Basement floors 266
Beans 101
Beauty
  combs & brushes 400
  deodorant 397
  eyes 404
  facial 387
  hair 392, 401-403
  lipstick 393
  manicure 388, 398
  nail polish 394-396
  sunburn 389-391
  teeth 399
Bedroom ironing 334
Beef 63, 76, 118
Beets 82
Blender 123
Blood stain 215
  carpet 254
Boiled meat 74
Boil overs 69
Braided rugs, repairing 251
Bread 65, 187, 197, 118
Bread crumb substitute 197
Broiled meat 98
Brown sugar 53, 177, 201
Burnt pans 130, 131
Burns, carpet 252
Butter 69, 70, 100, 198
Buttermilk substitute 206
Butter substitute 198
Buttons 407-409, 338

C

Cake
  slicing 92
  stale 95
  keep moist 179
Cake flour substitute 211
Candle drippings
  carpet & floor 242
  furniture 305
Candle wax stain 216
canning, peaches 94
Can opener, cleaning 133
Carpets & floors 241-269
Carrots 102, 103
Cast iron, cleaning 132
Catsup, sluggish 88
  substitute 207
Celery, keeping fresh 172
Cereal
  soggy 56
  meatballs 118
Cheese
  sandwiches 59
  grating 85
  keep fresh 175
Chewing gum stain 217
Chicken
  tenderizing 77
  golden brown 114
Chips, potato
  soggy 56
  meatballs 118
Chocolate & cocoa stain 218
Chocolate, unsweetened
  substitute 208
Chrome cleaning 310
Cigarette burns, furniture 286-288
Cleaning rugs 244
Cleaning windows 270
  solution 272
  cold weather 273
Cocoa, storing 178
Coffee stain 219
Collars, soiled 339
Cookies
  angel food 95

fresh 188
Cooking 1-118
Cooking oil, boil over 69
Copper pots 126-129
Corduroy, lintless 330
Corn, removing silk 66
Corn syrup substitute 209
Cottage cheese,
keeping fresh 189
Crackers
soggy 56
storing 185
Crayon stain0
carpet 220
Cream stain 232
Cream, whipped 51, 52
Croutons, making 110
Cucumbers, cleaning 104
Cupcakes, no-spill 91
Cutting board
cleaning 81, 124, 125

D

Deodorant stain 221
Dishes 135-137
Dishwasher, cleaning 138
Disposal, garbage, odor 141
Double boiler, cooking hint 115
Drains, clogged 139, 140
Drying windows 271
Dusting floors 258
Dye stain 222

E

Eggs 15-38
stain 223
substitute 210
Enamelware, cleaning 134
Energy saver 84

F

Fabric, whiter 326
Fat, excess 97
Feather pillows, cleaning 329
Final rinse, washing 324
Finger paints, cleaning 170
Fish, sticking 111
Floor polisher, cleaning 264
Flour, hint 116
substitute 205
Formica tops, polish 171
Frozen foods
meat 54
bread 65
Fruits
lemons 181
limes 182
strawberries 184
peaches 94
Fruit & juice stains 224
Furniture 283-317

G

Garage floors, oil 265
Garbage disposal, odor 141
Garlic
chopping 96
storing 105
keeping fresh 190, 191
Gelatin, unmolding 89
Glassware 143-144
table tops 308, 309
Glue, carpet 250
furniture 311
Grass stains 225
Grater, cleaning 145, 146
Gravy, cooking hints 3-6
Grease stains 226
carpet 260
upholstery 319
windows 278

H

Ham, removing rind 87
Hamburger, hurry-up 63
Hand-washed sweaters 325
Handyperson
bolts 369
garbage can 380
gas leak 384
hair dryer 383
hanging pictures 385, 386
icy sidewalks 379
joints 373
leaky vase 364
loose knobs 377
nylon cord 368
rope 367
sandpaper 370
screens 382
screwdriver 372
screws 371, 374
slamming doors 378
sticking drawers 375
stubborn locks 376
towel rack 381

wood 365, 366
Heel marks, removing 269
Hems, remove creases 333
Herb & spice substitutes 212
Honey 71, 192
substitute 213
Hot dogs, tasty 113

I

Ice cream 93, 180
stain 232
Ink - ball point pen stain 228
carpet & floors 249
Ink - fountain pen stain 228
Ironing 331
bedroom 334
embroidery 341
faster 340

J

Juice stains 224

L

Labels, attaching 117
Laundry 321-341
Leather upholstery, cracking 318
Lemons, storing 181
Lettuce, storing 172
Limes, storing 182
Linoleum, loose edges 267
Lintless corduroy 330
Lint remover 337
Lipstick stain 229
Loosening window panes 276

M

Marble stains 303, 304
Marshmallows, keeping fresh 193
Meat
thawing 54
tenderizing 74-77
smoked 183
broiled 98
meatballs 118
Meat, boiled 74
Meat grinder, cleaning 147
Meat juice stains 230
Metal, cleaning 316
Mildew stain 231
Milk
scalding 72, 73
spoiled 176
substitute 199, 200
stain 232

N

Nail polish stain 233, 256
Noodles, perfect 109
Numbered windows 279
Nuts
cracking 67
fresh 68

O

Odors, cooking 79, 81, 83
Oil, cooking 69
olive 194
stain 226
Onions 44-46, 173, 174
Oven, cleaning 148-151

P

Paint stain 234, 235
Panes, window, loosening 276
Pans
burned 130, 131
rust 169
Paper, removing stick 298, 299
Parsley, keeping fresh 195
Peaches, canning 94
Peppers, substitute 203
Perspiration stain 236
Pie, unique look 86
Pillows, laundry 329
Plastic, cleaning 152-154
Plastic table, cleaning 306, 307
Polish
furniture 283
removing build up 284
Polisher, floor, cleaning pads 264
Popcorn, freezer 196
Pork
cooking 64
rind 87
non-sticking 112
hot dogs 113
Potatoes 39-43
chips 56, 118
Pots 126, 129
Poultry
tenderizing 77
golden brown 114
Prints, finger, cleaning 170
Puttying, window 275

Q

Quick shine, floor 261

R

Refrigerator, cleaning 155-160
Rice
- fluffier 107
- nutritious 108

Rinse, washer 324
Rug care 234, 244, 246, 248, 252
Rust stain 237

S

Salt
- cooking 1, 2
- clogged 55

Sandwiches 59
Sauces, instant 78
Sausage, shrinkless 64
Scorch stain 238
Scratches, furniture 289-297
Screens, cleaning 281, 282
Sewing 405-416
- buttons 407-409
- elastic 414
- machine oil 411
- needles 405, 406, 410
- nylon 416
- patterns 412, 413
- seams 415

Shag carpet, flattened 241
Sinks, cleaning 161-165
Smoked meat 183
Socks, whitest 327
Soft drink stain 239
Soup & stew, excess fat 97
Sour cream substitute 99
Spattering 60
Spills, carpet 247
Sponge, odors 166
Spot remover
- carpet 253
- laundry 321

Squash, leftover 90
Squeaking floors 268
Stains - removing from
- washables 214-240

Steak, tenderizing 76
Sticking, frying foods 60-62
Strawberries
- storing & cleaning 184

Substitutions, cooking 99, 197-213
Suds, washer 323
Sugar 202
Sweaters, hand-washed 325
Syrup
- pancakes 57
- measuring 71
- squash 90
- corn syrup 209

T

Table tops, cleaning 306-309
Tar stain 226, 257
Teakettle, remove lime 167
Tea stain, removing 240
Tenderizing 74-77
Thermos bottle, cleaning 168
Tin pans, removing rust 169
Tomatoes 47-50
Tops, formica, polishing 171
Topping, easy 58
Torte, slicing 92

U

Unmarred floors 262
Unsweetened chocolate
substitute 208
Upholstery, cleaning 317-320

V

Vanilla substitute 204
Varnished floors 259
Vegetables 7-14, 186, 66, 39-43, 47-50, 82, 90, 101-105
Vinyl, cleaning 317
Vitamins 80

W

Waffles
- leftover 106

Washer advice
- buttons 338
- faster ironing 340
- soiled collars 339

Washing machine, cleaning 322
Whipped cream
- quick whip 51
- won't whip 52

White water rings
- removing 300-302

Wicker, preserving &
- cleaning 312-315

Windows 270-282
- sills 274

Window shade tears 280
Wood floor care 263
Work clothes, washing 328

I. THE KITCHEN

GENERAL

Salt

1. *If stew is too salty, add raw cut potatoes and discard once they have cooked and absorbed the salt. Another remedy is to add a teaspoon each of cider vinegar and sugar. Or, simply add sugar.*

2. *If soup or stew is too sweet, add salt. For a main dish or vegetable, add a teaspoon of cider vinegar.*

Gravy

3. *For pale gravy, color with a few drops of Kitchen Bouquet. Or to avoid the problem in the first place, brown the flour well before adding the liquid. This also helps prevent lumpy gravy.*

4. *To make gravy smooth, keep a jar with a mixture of equal parts of flour and cornstarch. Put 3 or 4 tablespoons of this mixture in another jar and add some water. Shake, and in a few minutes you will have a smooth paste for gravy.*

5. *To remedy greasy gravy, add a small amount of baking soda.*

6. *For quick thickener for gravies, add some instant potatoes to your gravy and it will thicken beautifully.*

Vegetables

7. *If fresh vegetables are wilted or blemished, pick off the brown edges. Sprinkle with cool water, wrap in towel and refrigerate for an hour or so.*

8. *Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.*

9. *Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.*

10. *If vegetables are overdone, put the pot in a pan of cold water. Let it stand from 15 minutes to ½ hour without scraping pan.*

11. *By lining the crisper section of your refrigerator with newspaper and wrapping vegetables with it, moisture will be absorbed and your vegetables will stay fresher longer.*

12. *Store leftover corn, peas, green beans, carrots, celery, potatoes and onions in a container in the freezer. Add to other ingredients when making stew.*

13. *To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets, and corn.*

14. *Onions, broccoli and Brussels sprouts will cook faster if you make an X-shaped cut at the base of the vegetable.*

Eggs

15. *If you shake the egg and you hear a rattle, you can be sure it's stale. A really fresh egg will sink and a stale one will float.*

16. *If you are making deviled eggs and want to slice it perfectly, dip the knife in water first. The slice will be smooth with no yolk sticking to the knife.*

17. *The white of an egg is easiest to beat when it's at room temperature. So leave it out of the refrigerator about a half an hour before using it.*

18. *To make light and fluffy scrambled eggs, add a little water while beating the eggs.*

19. *Add vinegar to the water while boiling eggs. Vinegar helps to seal the egg, since it acts on the calcium in the shell.*

20. *STORING EGGS: 1. Place your eggs in those tight-sealing egg containers and they will last longer in the refrigerator. You really shouldn't keep eggs longer than 11 days. 2. Cover them with oil on the top in a sealed container in the refrigerator. 3. For long term storage: If there's a special on eggs at your local supermarket, you can take advantage of it. Just crack all the eggs open and put them in the freezer unit. To use one egg at a time, put single eggs in the ice tray. When frozen, put the egg cubes in a sealed plastic bag. You can take out the cubes one at a time for daily use. If you use eggs in twos or threes, freeze them that way in a plastic sack.*

21. *To make quick-diced eggs, take your potato masher and go to work on a boiled egg.*

22. *If you wrap each egg in aluminum foil before boiling it, the shell won't crack when it's boiling.*

23. *To make those eggs go further when making scrambled eggs for a crowd, add a pinch of baking powder and 2 teaspoons of water per egg.*

24. *A great trick for peeling eggs the easy way. When they are finished boiling, turn off the heat and just let them sit in the pan with the lid on for about 5 minutes. Steam will build up under the shell and they will just fall away.*

25. *Or, quickly rinse hot hard-boiled eggs in cold water, and the shells will be easier to remove.*

26. *When you have saved a lot of egg yolks from previous recipes, use them in place of whole eggs for baking or thickening. Just add 2 yolks for every whole egg.*
27. *Fresh or hard-boiled? Spin the egg. If it wobbles, it is raw - if it spins easily, it's hard boiled.*
28. *Add a few drops of vinegar to the water when poaching an egg to keep it from running all over the pan.*
29. *Add 1 tablespoon of water per egg white to increase the quantity of beaten egg white when making meringue.*
30. *Try adding eggshells to coffee after it has perked, for a better flavor.*
31. *Fresh eggs are rough and chalky in appearance. Old eggs are smooth and shiny.*
32. *Pierce the end of an egg with a pin, and it will not break when placed in boiling water.*
33. *Beaten egg whites will be more stable if you add 1 teaspoon cream of tartar to each cup of egg whites (7 or 8 eggs).*
34. *A small funnel is handy for separating egg whites from yolks. Open the egg over the funnel and the white will run through and the yolk will remain.*
35. *For baking, it's best to use medium to large eggs. Extra large may cause cakes to fall when cooled.*
36. *Brown and white shells are the same quality.*
37. *Egg whites can be kept up to 1 year. Add them to a plastic container as you "collect them" for use in meringues, angel food cake . . . 1 cup equals 7 or 8 egg whites. You can also refreeze defrosted egg whites.*
38. *For fluffier omelets, add a pinch of cornstarch before beating.*

Potatoes
39. *Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.*
40. *To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven. Or, cut potatoes in half and place them face down on a baking sheet in the oven to make the baking time shorter.*
41. *When making potato pancakes, add a little sour cream to keep potatoes from discoloring.*
42. *Save some of the water in which the potatoes were boiled - add to some powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.*
43. *Use a couple of tablespoons of cream cheese in place of butter for your potatoes; try using sour cream instead of milk when mashing.*

Onions
44. *To avoid tears when peeling onions, peel them under cold water or refrigerate before chopping.*
45. *For sandwiches to go in lunchboxes, sprinkle with dried onion. They will have turned into crisp pieces by lunchtime.*
46. *Peel and quarter onions. Place 1 layer deep in a pan and freeze. Quickly pack in bags or containers while frozen. Use as needed, chopping onions while frozen, with a sharp knife.*

Tomatoes
47. *Keep tomatoes in storage with stems pointed downward and they will retain their freshness longer.*
48. *Sunlight doesn't ripen tomatoes. It's the warmth that makes them ripen. So find a warm spot near the stove or dishwasher where they can get a little heat.*
49. *Save the juice from canned tomatoes in ice cube trays. When frozen, store in plastic bags in freezer for cooking use or for tomato drinks.*
50. *To improve the flavor of inexpensive tomato juice, pour a 46-ounce can of it into a refrigerator jar and add 1 chopped green onion and a cut-up stalk of celery.*

A quick way to whip cream
51. *A pinch of salt added to the cream before whipping strengthens the fat cells and makes them more elastic. This helps the cream stiffen much more quickly.*

Cream that will not whip
52. *Chill cream, bowl and beater well. Set bowl of cream into a bowl of ice water while you're whipping. Add the white of an egg. Chill and then whip. If the cream still does not stiffen, gradually whip in 3 or 4 drops of lemon juice. Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin (¼ teaspoon per cup of cream). To eliminate a lot of mess when whipping cream with an electric beater, try this: Cut 2 holes in the middle of a piece of waxed paper, then slip the stems of the beaters through the*

holes and attach the beaters to the machine. Simply place paper and beaters over the bowl and whip away.

Rock-hard brown sugar
53. *Add a slice of soft bread to the package of brown sugar, close the bag tightly, and in a few hours the sugar will be soft again. If you need it in a hurry, simply grate the amount called for with a hand grater. Or, put brown sugar and a cup of water (do not add to the sugar, set it alongside of it) in a covered pan. Place in the oven (low heat) for a while. Or, buy liquid brown sugar.*

Thawing frozen meat
54. *Seal the meat in a plastic bag and place in a bowl of very warm water. Or, put in a bag and let cold water run over it for an hour or so.*

Caked or clogged salt
55. *Tightly wrap a piece of aluminum foil around the salt shaker. This will keep the dampness out of the salt. To prevent clogging, keep 5 to 10 grains of rice inside your shaker.*

Soggy potato chips, cereal and crackers
56. *If potato chips lose their freshness, place under the broiler for a few moments. Care must be taken not to brown them. You can crisp soggy cereal and crackers by putting them on a cookie sheet and heating for a few minutes in the oven.*

Pancake syrup
57. *To make an inexpensive syrup for pancakes, save small amounts of leftover jams and jellies in a jar. Or, fruit-flavored syrup can be made by adding 2 cups sugar to 1 cup of any kind of fruit juice and cooking until it boils.*

Easy topping
58. *A good topping for gingerbread, coffeecake, etc., can easily be made by freezing the syrup from canned fruit and adding 1 tablespoon of butter and 1 tablespoon of lemon juice to 2 cups of syrup. Heat until bubbly, and thicken with 2 tablespoons of flour.*

Tasty cheese sandwiches
59. *Toast cheese sandwiches in a frying pan lightly greased with bacon fat for a delightful new flavor.*

No spattering or sticking
60. *To keep frying food from spattering, invert a metal colander over the pan, allowing steam to escape.*
61. *Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan.*
62. *Boil vinegar in a brand new frying pan to keep things from sticking to it.*

Hurry-up hamburgers
63. *Poke a hole in the middle of the patties while shaping them. The burgers will cook faster and the holes will disappear when done.*

Shrinkless links
64. *Boil sausage links for about 8 minutes before frying and they will shrink less and not break at all. Or, you can roll them lightly in flour before frying.*

Frozen bread
65. *Put frozen bread loaves in a clean brown paper bag and place for 5 minutes in a 325° oven to thaw completely.*

Removing the corn silk
66. *Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.*

Nuts
67. *To quickly crack a large amount of nuts, put in a bag and gently hammer until they are cracked open. Then remove nutmeats with a pick.*
68. *If nuts are stale, place them in the oven at 250° F. and leave them there for 5 or 10 minutes. The heat will revive them.*

Preventing boil-overs
69. *Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles or spaghetti will not boil over or stick together.*

Softening butter
70. *Soften butter quickly by grating it. Or heat a small pan and place it upside-down over the butter dish for several minutes. Or place in the microwave for a few seconds.*

Measuring sticky liquids
71. *Before measuring honey or syrup, oil the cup with cooking oil and rinse in hot water.*

Scalded milk
72. *Add a bit of sugar (without stirring) to milk to prevent it from scorching.*
73. *Rinse the pan with cold water before scalding milk, and it will be much easier to clean.*

Tenderizing meat
74. *Boiled meat: Add a tablespoon of vinegar to the cooking water.*
75. *Tough meat or game: Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.*
76. *Steak: Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.*
77. *Chicken: To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.*

Instant white sauce
78. *Blend together 1 cup soft butter and 1 cup flour. Spread in an ice cube tray, chill well, cut into 16 cubes before storing in a plastic bag in the freezer. For medium-thick sauce, drop 1 cube into 1 cup of milk and heat slowly, stirring as it thickens.*

Unpleasant cooking odors
79. *While cooking vegetables that give off unpleasant odors, simmer a small pan of vinegar on top of the stove. Or, add vinegar to the cooking water. To remove the odor of fish from cooking and serving implements, rinse in vinegar water.*

Don't lose those vitamins
80. *Put vegetables in water after the water boils - not before - to be sure to preserve all the vegetables' vitamins.*

Clean and deodorize your cutting board
81. *Bleach it clean with lemon juice. Take away strong odors like onion with baking soda. Just rub it in.*

Keep the color in beets
82. *If you find that your beets tend to lose color when you boil them, add a little lemon juice.*

No-smell cabbage
83. *Two things to do to keep cabbage smell from filling the kitchen: don't overcook it (keep it crisp) and put half a lemon in the water when you boil it.*

A great energy saver
84. *When you're near the end of the baking time, turn the oven off and keep the door closed. The heat will stay the same long enough to finish baking your cake or pie and you'll save all that energy.*

Grating cheese
85. *Chill the cheese before grating and it will take much less time.*

Special looking pies
86. *Give a unique look to your pies by using pinking shears to cut the dough. Make a pinked lattice crust!*

Removing ham rind
87. *Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks, and can be easily removed.*

Sluggish catsup
88. *Push a drinking straw to the bottom of the bottle and remove. This admits enough air to start the catsup flowing.*

Unmolding gelatin
89. *Rinse the mold pan in cold water and coat with salad oil. The oil will give the gelatin a nice luster and it will easily fall out of the mold.*

Leftover squash
90. *Squash that is left over can be improved by adding some maple syrup before reheated.*

No-spill cupcakes
91. *An ice cream scoop can be used to fill cupcake papers without spilling.*

Slicing cake or torte
92. *Use dental floss to slice evenly and cleanly through a cake or torte - simply stretch a length of the floss taut and press down through the cake.*

Ice cream
93. *Buy bulk quantities of ice cream and pack in small margarine containers. These provide individual servings.*

Canning peaches
94. *Don't bother to remove skins when can-*

ning or freezing peaches. They will taste better and be more nutritious with the skin on.

Angel food cookies
95. *Stale angel food cake can be cut into ½" slices and shaped with cookie cutters to make delicious "cookies". Just toast in the oven for a few minutes.*

How to chop garlic
96. *Chop in a small amount of salt to prevent pieces from sticking to the knife or chopped board. Then pulverize with the tip of the knife.*

Excess fat on soups or stews
97. *Remove fat from stews or soups by refrigerating and eliminating fat as it rises and hardens on the surface. Or add lettuce leaves to the pot - the fat will cling to them. Discard lettuce before serving.*

Broiled meat drippings
98. *Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.*

Fake sour cream
99. *To cut down on calories, run cottage cheese through the blender. It can be flavored with chives, extracts, etc., and used in place of mayonnaise.*

Browned butter
100. *Browning brings out the flavor of the butter, so only half as much is needed for seasoning vegetables if it is browned before it is added.*

Cooking dried beans
101. *When cooking dried beans, add salt after cooking; if salt is added at the start, it will slow the cooking process.*

Tasty carrots
102. *Adding sugar and horseradish to cooked carrots improves their flavor.*

Carrot marinade
103. *Marinate carrot sticks in dill pickle juice.*

Clean cukes
104. *A ball of nylon net cleans and smooths cucumbers when making pickles.*

Fresh garlic
105. *Peel garlic and store in a covered jar of vegetable oil. The garlic will stay fresh and the oil will be nicely flavored for salad dressings.*

Leftover waffles
106. *Freeze waffles that are left; they can be reheated in the toaster.*

Fluffy rice
107. *Rice will be fluffier and whiter if you add 1 teaspoon of lemon juice to each quart of water.*

Nutritious rice
108. *Cook rice in liquid saved from cooking vegetables to add flavor and nutrition. A nutty taste can be achieved by adding wheat germ to the rice.*

Perfect noodles
109. *When cooking noodles, bring required amount of water to a boil, add noodles, turn heat off and allow to stand for 20 minutes. This prevents overboiling and the chore of stirring. Noodles won't stick to the pan with this method.*

Easy croutons
110. *Make delicious croutons for soup or salad by saving toast, cutting into cubes, and sauteing in garlic butter.*

Baked fish
111. *To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.*

Non-sticking bacon
112. *Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.*

Tasty hot dogs
113. *Boil hot dogs in sweet pickle juice and a little water for a different taste.*

Golden-brown chicken
114. *For golden-brown fried chicken, roll it in powdered milk instead of flour.*

Doubler boiler hint
115. *Toss a few marbles in the bottom of a*

double boiler. When the water boils down, the noise will let you know!

Flour puff
116. *Keep a powder puff in your flour container to easily dust your rolling pin or pastry board.*

Jar labels
117. *Attach canning labels to the lids instead of the sides of jelly jars, to prevent the chore of removing the labels when the contents are gone.*

Different meatballs
118. *Try using crushed cornflakes or corn bread instead of bread crumbs in a meatball recipe. Or use onion-flavored potato chips.*

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CLEAN-UP TIPS

Appliances
119. *To rid yellowing from white appliances try this: Mix together: ½ cup bleach, ¼ cup baking soda and 4 cups warm water. Apply with a sponge and let set for 10 minutes. Rinse and dry thoroughly.*
120. *Instead of using commercial waxes, shine with rubbing alcohol.*
121. *For quick clean-ups, rub with equal parts of water and household ammonia.*
122. *Or, try club soda. It cleans and polishes at the same time.*

Blender
123. *Fill part way with hot water and add a drop of detergent. Cover and turn it on for a few seconds. Rinse and drain dry.*

Breadboards
124. *To rid cutting board of onion, garlic or fish smell, cut a lime or lemon in 2 and rub the surface with the cut side of the fruit.*
125. *Or, make a paste of baking soda and water and apply generously. Rinse.*

Copper pots
126. *Fill a spray bottle with vinegar and add 3 tablespoons of salt. Spray solution liberally on copper pot. Let set for a while, then simply rub clean.*
127. *Dip lemon halves in salt and rub.*
128. *Or, rub with Worcestershire sauce or catsup. The tarnish will disappear.*
129. *Clean with toothpaste and rinse.*

Burnt and scorched pans
130. *Sprinkle burnt pans liberally with baking soda, adding just enough water to moisten. Let stand for several hours. You can generally lift the burned portions right out of the pan.*
131. *Stubborn stains on non-stick cookware can be removed by boiling 2 tablespoons of baking soda, ½ cup vinegar and 1 cup water for 10 minutes. Re-season pan with salad oil.*

Cast-iron skillets
132. *Clean the outside of the pan with commercial oven cleaner. Let set for 2 hours and the accumulated black stains can be removed with vinegar and water.*

Can opener
133. *Loosen grime by brushing with an old toothbrush. To thoroughly clean blades, run a paper towel through the cutting process.*

Enamelware or casserole dishes
134. *Fill a dish that contains stuck food bits with boiling water and 2 tablespoons of baking soda. Let it stand and wash out.*

Dishes
135. *Save time and money by using the cheapest brand of dishwashing detergent available, but add a few tablespoons of vinegar to the dishwater. The vinegar will cut the grease and leave your dishes sparkling clean.*
136. *Before washing fine china and crystal, place a towel on the bottom of the sink to act as a cushion.*
137. *To remove coffee or tea stains and cigarette burns from fine china, rub with a damp cloth dipped in baking soda.*

Dishwasher
138. *Run a cup of white vinegar through the entire cycle in an empty dishwasher to remove all soap film.*

Clogged drains
139. *When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.*
140. *Coffee grounds are a no-no. They do a*

nice job of clogging, especially if they get mixed with grease.

Garbage disposal

141. *Grind a half lemon or orange rind in the disposal to remove any unpleasant odor.*

Glassware

142. *Never put a delicate glass in hot water bottom side first; it will crack from sudden expansion. The most delicate glassware will be safe if it is slipped in edgewise.*

143. *Vinegar is a must when washing crystal. Rinse in 1 part vinegar to 3 parts warm water. Air dry.*

144. *When one glass is tucked inside another, do not force them apart. Fill the top glass with cold water and dip the lower one in hot water. They will come apart without breaking.*

Grater

145. *For a fast and simple clean-up, rub salad oil on the grater before using.*

146. *Use a toothbrush to brush lemon rind, cheese, onion or whatever out of the grater before washing it.*

Meat grinder

147. *Before washing, run a piece of bread through it.*

Oven

148. *Following a spill, sprinkle with salt immediately. When oven is cool, brush off burnt food and wipe with a damp sponge.*

149. *Sprinkle bottom of oven with automatic dishwasher soap and cover with wet paper towels. Let stand for a few hours.*

150. *A quick way to clean oven parts is to place a bath towel in the bathtub and pile all removable parts from the oven onto it. Draw enough hot water to just cover the parts and sprinkle a cup of dishwasher soap over it. While you are cleaning the inside of the oven, the rest will be cleaning itself.*

151. *An inexpensive oven cleaner: Set oven on warm for about 20 minutes, then turn off. Place a small dish of full strength ammonia on the top shelf. Put a large pan of boiling water on the bottom shelf and let it set overnight. In the morning, open oven and let it air a while before washing off with soap and water. Even the hard baked-on grease will wash off easily.*

Plastic cups, dishes and containers

152. *Coffee or tea stains can be scoured with baking soda.*

153. *Or, fill the stained cup with hot water and drop in a few denture cleanser tablets. Let soak for 1 hour.*

154. *To rid foul odors from plastic containers, place crumpled-up newspaper (black and white only) into the container. Cover tightly and leave overnight.*

Refrigerator

155. *To help eliminate odors fill a small bowl with charcoal (the kind used for potted plants) and place it on a shelf in the refrigerator. It absorbs odors rapidly.*

156. *An open box of baking soda will absorb food odors for at least a month or two.*

157. *A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors.*

158. *To prevent mildew from forming, wipe with vinegar. The acid effectively kills the mildew fungus.*

159. *Use a glycerine-soaked cloth to wipe sides and shelves. Future spills wipe up easily. And after the freezer has been defrosted, coat the inside coils with glycerine. The next time you defrost, the ice will loosen quickly and drop off in sheets.*

160. *Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.*

Sinks

161. *For a sparkling white sink, place paper towels across the bottom of your sink and saturate with household bleach. Let set for ½ hour or so.*

162. *Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears, wipe with your regular kitchen cleanser.*

163. *Use a cloth dampened with rubbing alcohol to remove water spots from stainless steel.*

164. *Spots on stainless steel can also be removed with white vinegar.*

165. *Club soda will shine up stainless steel sinks in a jiffy.*

Sponges

166. *Wash in your dishwasher or soak overnight in salt water or baking soda added to water.*

Teakettle
167. *To remove lime deposits, fill with equal parts of vinegar and water. Bring to a boil and allow to stand overnight.*

Thermos bottle
168. *Fill the bottle with warm water, add 1 teaspoon of baking soda and allow to soak.*

Tin pie pans
169. *Remove rust by dipping a raw potato in cleaning powder and scouring.*

Fingerprints off the kitchen door and walls
170. *Take away fingerprints and grime with a solution of half water and half ammonia. Put in a spray bottle from one of these expensive cleaning products, you'll never have to buy them again.*

Formica tops
171. *Polish them to a sparkle with club soda.*

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KEEPING FOODS FRESH AND FOOD STORAGE

Celery and lettuce
172. *Store in refrigerator in paper bags instead of plastic. Leave the outside leaves and stalks on until ready to use.*

Onions
173. *Wrap individually in foil to keep them from becoming soft or sprouting.*
174. *Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.*

Cheese
175. *Wrap cheese in a vinegar-dampened cloth to keep it from drying out.*

Milk
176. *Milk at room temperature may spoil cold milk, so don't pour back into the carton.*

Brown sugar
177. *Wrap in a plastic bag and store in refrigerator in a coffee can with a snap-on lid.*

Cocoa
178. *Store cocoa in a glass jar in a dry and cool place.*

Cakes
179. *Putting half an apple in the cake box will keep cake moist.*

Ice cream
180. *Ice cream that has been opened and returned to the freezer sometimes forms a waxlike film on the top. To prevent this, after part of the ice cream has been removed press a piece of waxed paper against the surface and reseal the carton.*

Lemons
181. *Store whole lemons in a tightly sealed jar of water in the refrigerator. They will yield much more juice than when first purchased.*

Limes
182. *Store limes, wrapped in tissue paper, on lower shelf of the refrigerator.*

Smoked meats
183. *Wrap ham or bacon in a vinegar-soaked cloth, then in waxed paper to preserve freshness.*

Strawberries
184. *Keep in a colander in the refrigerator. Wash just before serving.*

Soda crackers
185. *Wrap tightly and store in the refrigerator.*

Vegetables with tops
186. *Remove the tops on carrots, beets, etc. before storing.*

Bread
187. *A rib of celery in your bread bag will keep the bread fresh for a longer time.*

Cookies
188. *Place crushed tissue paper on the bottom of your cookie jar.*

Cottage cheese
189. *Store carton upside-down. It will keep twice as long.*

Garlic
190. *Garlic cloves can be kept in the freezer. When ready to use, peel and chop before thawing.*
191. *Or, garlic cloves will never dry out if you store them in a bottle of cooking oil. After the*

garlic is used up, you can use the garlic-flavored oil for salad dressing.

Honey
192. *Put honey in small plastic freezer containers to prevent sugaring. It also thaws out in a short time.*

Marshmallows
193. *They will not dry out if stored in the freezer. Simply cut with scissors when ready to use.*

Olive oil
194. *You can lengthen the life of olive oil by adding a cube of sugar to the bottle.*

Parsley
195. *Keep fresh and crisp by storing in a wide-mouth jar with a tight lid. Parsley may also be frozen.*

Popcorn
196. *It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old-maids".*

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SUBSTITUTES

For bread crumbs
197. *Use crushed corn or wheat flakes, or other dry cereal. Or use potato flakes.*

For butter
198. *Use ⅞ cup of solid shortening plus ½ teaspoon of salt.*

For fresh milk
199. *To substitute 1 cup of fresh milk, use ½ cup each of evaporated milk and water.*
200. *For 1 cup of whole milk, prepare 1 liquid cup of nonfat dry milk and 2½ teaspoons butter or margarine.*

For sugar
201. *Use brown sugar, although it will result in a slight molasses flavor.*

For superfine sugar
202. *Process regular granulated sugar in your blender.*

For red and green sweet pepper
203. *Use canned pimientos.*

For vanilla extract
204. *Use grated lemon or orange rind for flavoring instead. Or try a little cinnamon or nutmeg.*

For flour
205. *Use 1 tablespoon cornstarch instead of 2 tablespoons of flour. Or try using instant potatoes or cornmeal.*

For buttermilk
206. *Use 1 tablespoon of lemon juice or vinegar and enough fresh milk to make 1 cup. Let it stand 5 minutes before using.*

For catsup
207. *Use a cup of tomato sauce added to 1¼ cups of brown sugar, 2 tablespoons of vinegar, ¼ teaspoon of cinnamon and a dash of ground cloves and allspice.*

For unsweetened chocolate
208. *Use 1 tablespoon of shortening plus 3 tablespoons of unsweetened cocoa to equal 1 square of unsweetened chocolate.*

For corn syrup
209. *Use ¼ cup of water or other type of liquid called for in the recipe, plus 1 cup of sugar.*

For eggs
210. *Add 3 or 4 extra tablespoons of liquid called for in the recipe. Or, when you're 1 egg shy for a recipe that calls for many, substitute 1 teaspoon of cornstarch.*

For cake flour
211. *Use ⅞ cup of all-purpose flour for each cup of cake flour called for in a recipe.*

For fresh herbs and spices
212. *For ⅓ the amount of dried herbs or spices. Dried herbs are more concentrated.*

For honey
213. *To substitute 1 cup of honey, use 1¼ cups of sugar and ¼ cup of water or other liquid called for in the recipe.*

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II. TO REMOVE STAINS FROM WASHABLES

Alcoholic beverages
214. *Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.*

Blood
215. *Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.*

Candle wax
216. *Use a dull knife to scrape off as much as possible. Place fabric between 2 blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.*

Chewing gum
217. *Rub area with ice, then scrape off with a dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabric.*

Chocolate and cocoa
218. *Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide, wash again.*

Coffee
219. *Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.*

Crayon
220. *Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1 to 2 cups of baking soda. NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.*

Deodorants
221. *Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.*

Dye
222. *If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.*

Egg
223. *Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.*

Fruit and fruit juices
224. *Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.*

Grass
225. *Pre-soak in cold water for at least 30 minutes. Rinse. Pre-treat with detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.*

Grease, oil, tar
226. *Method 1: Use powder or chalk absorbents to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.*
227. *Method 2: Rub spot with lard and sponge with a non-flammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.*

Ink-ball-point pen
228. *Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with non-flammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.*

Lipstick
229. *Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.*

Meat juices
230. *Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.*

Mildew
231. *Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. NOTE: Mildew is very hard to remove; treat promptly.*

Milk, cream, ice cream
232. *Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.*

Nail polish
233. *Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.*

Paint
234. *Oil base: Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.*
235. *Water base: Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.*

Perspiration
236. *Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.*

Rust
237. *Soak in lemon juice and salt or axolic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.*

Scorch
238. *Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well. CAUTION: Severe scorching cannot be removed because of fabric damage.*

Soft drinks
239. *Sponge immediately with cold water and alcohol. Heat and detergent may set stain.*

Tea
240. *Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.*

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III. CARPETS AND FLOORS

Flattened shag carpets
241. *Raise flattened spots in your carpet where heavy furniture has stood by using a steam iron. Hold the iron over the spot and build up a good steam. Then brush up the carpet.*

Candle drippings
242. *For spilled wax on carpet, use a brown paper bag as a blotter and run a hot iron over it, which will absorb the wax.*

Dog stains
243. *Blot up excess moisture with paper towel. Pour club soda on the spot and continue blotting. Lay a towel over the spot and set a heavy object on top in order to absorb all the moisture.*

Rug care
244. *When washing and drying foam-backed throw rugs, never wash in hot water, and use the "air only" dryer setting to dry. Heat will ruin*

foam.

Cleaning rugs
245. *If the rug is only slightly dirty, you can clean it with cornmeal. Use a stiff brush to work the cornmeal into the pile of the rug. Take it all out with the vacuum.*

What to do with new carpet
246. *Wait about 3 months before attempting to clean your new carpet. It needs that amount of time to spring up and keep its normal nap.*

Spills on the rug
247. *When spills happen, go to the bathroom and grab a can of shaving cream. Squirt it on the spot then rinse off with water.*

Liven up your carpet
248. *Give your carpet a new lease on life. Sprinkle some salt on it right before you vacuum. The rug will be much brighter when you have finished vacuuming.*

Ballpoint ink marks
249. *Saturate the spots with hairspray. Allow to dry. Brush lightly with a solution of water and vinegar.*

Glue
250. *Glue can be loosened by saturating the spot with a cloth soaked in vinegar.*

Repairing braided rugs
251. *Braided rugs often rip apart. Instead of sewing them, use clear fabric glue to repair. It's that fast and easy.*

Repairing a burn
252. *Remove some fuzz from the carpet, either by shaving or pulling out with a tweezer. Roll into the shape of the burn. Apply a good cement glue to the backing of the rug and press the fuzz down into the burned spot. Cover with a piece of cleansing tissue and place a heavy book on top. This will cause the glue to dry very slowly and will get the best results.*

Spot remover for outdoor carpeting
253. *Spray spots liberally with a pre-wash commercial spray. Let it set several minutes, then hose down and watch the spots disappear.*

Blood on the rug
254. *When you get blood on your rug, rub off as much as you can at first, then take a cloth soaked in cold water and wet the spot, wiping it up as you go. If a little bit remains, pour some ammonia onto the cool, wet cloth and lightly wipe that over the spot, too. Rinse it right away with cold water.*

Crayon Marks
255. *Use silver polish to remove from vinyl tile or linoleum.*

Spilled nail polish
256. *Allow to almost dry, then peel off of waxed floors or tile.*

Tar spots
257. *Use paste wax to remove tar from floors. Works on shoes, too.*

Dusting floors
258. *Stretch a nylon stocking over the dust mop. After using, discard the stocking and you will have a clean mop.*

Varnished floors
259. *Use cold tea to clean woodwork and varnished floors.*

Spilled grease
260. *Rub floor with ice cubes to solidify grease. Scrape up excess and wash with soapy water.*

Quick shine
261. *Put a piece of waxed paper under your dust mop. Dirt will stick to the mop and the wax will shine your floors.*

Unmarred floors
262. *Put thick old socks over the legs of heavy furniture when moving across floors.*

Wood floor care
263. *Never use water or water-based cleaners on wood floors. Over a period of time, warping and swelling will develop.*

Floor polisher
264. *When cleaning the felt pads of your floor polisher, place the pads between layers of newspaper and press with an iron to absorb built-up wax.*

Garage floors
265. *In an area where a large amount of oil has spilled, lay several thicknesses of newspaper. Saturate the paper with water; press flat against the floor. When dry, remove the newspaper and the spots will have disappeared.*

Basement floors
266. *Sprinkle sand on oily spots, let it absorb the oil, and sweep up.*

Fix those loose linoleum edges
267. *Take a knife with some tile adhesive and work it under the loose part. Put a heavy weight, such as a big stack of books, over the whole area and keep it weighed down for the amount of time it says on the can of adhesive.*

Stop squeaking floors
268. *Just dust some talcum powder between the cracks and it should do the job. If you have really serious squeaking, it could be that you need to wedge in some slivers of wood to the underneath side.*

Heel marks
269. *Just take a pencil eraser and wipe them off.*

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IV. WINDOWS

Window cleaning
270. *Newspaper is much cheaper to use for drying freshly-washed windows than paper toweling.*

Drying windows
271. *Dry the inside panes with up-and-down strokes, and the outside with back-and-forth motions to see which side has smudges.*

Window cleaning solution
272. *The best mixture for cleaning windows is ½ cup of ammonia, 1 cup of white vinegar and 2 tablespoons of cornstarch in a bucket of warm water.*

Cold weather window cleaning
273. *Add ½ cup of rubbing alcohol to the above mixture on cold days to prevent ice from forming on your windows.*

Clean window sills
274. *To remove spots on window sills, rub the surface with rubbing alcohol.*

Puttying windows
275. *Mix some putty to match the woodwork before puttying windows.*

Loosening window panes
276. *Dig through old putty with a very hot instrument to loosen a window pane.*

Aluminum window frames
277. *Use cream silver polish to clean aluminum window frames.*

Grease spots
278. *Any cola drink will remove grease spots from windows.*

Numbered windows
279. *When cleaning, painting or changing windows, number each with a ballpoint pen and put the corresponding number inside the proper window frame.*

Window shade tears
280. *Repair with colorless nail polish. This works wonders on small tears.*

Cleaning screens
281. *For a thorough job, brush on both sides with kerosene. Wipe with a clean cloth. This method will also prevent rust from forming. Be sure to dust the screens with a small paintbrush before you begin.*
282. *For small jobs, rub a brush-type hair roller lightly over the screen and see how easily it picks up all the lint and dust.*

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V. FURNITURE

Fantastic polish
283. *Use ⅓ cup each boiled linseed oil, turpentine and vinegar. Mix together and shake well. Apply with a soft cloth and wipe completely dry. Wipe again with another soft cloth. Do not try to boil your own linseed oil - it is not the same. Buy it at a hardware or paint store.*

To remove polish build-up
284. *Mix ½ cup vinegar and ½ cup water.*

Rub with a soft cloth that has been moistened with solution, but wrung out. Dry immediately with another soft cloth.

Polishing carved furniture
285. *Dip an old soft toothbrush into furniture polish and brush lightly.*

Cigarette burns
286. *For small minor burns, try rubbing mayonnaise into the burn. Let set for a while before wiping off with a soft cloth.*
287. *Burns can be repaired with a wax stick (available in all colors at paint and hardware stores). Gently scrape away the charred finish. Heat a knife blade and melt the shellac stick against the heated blade. Smooth over damaged area with your finger. But always consider the value of the furniture. It might be better to have a professional make the repair.*
288. *Or, make a paste of rottenstone (available at hardware stores) and salad oil. Rub into the burned spot only, following the grain of wood. Wipe clean with a cloth that has been dampened in oil. Wipe dry and apply your favorite furniture polish.*

Scratches
289. *Make sure you always rub with the grain of the wood when repairing a scratch. Walnut: Remove the meat from a fresh, unsalted walnut or pecan nut. Break it in half and rub the scratch with the broken side of the nut.*
290. *Mahogany: You can either rub the scratch with a dark brown crayon or buff with brown paste wax.*
291. *Red Mahogany: Apply ordinary iodine with a number 0 artist's brush.*
292. *Maple: Combine equal amounts of iodine and denatured alcohol. Apply with a Q-tip, then dry, wax and buff.*
293. *Ebony: Use black shoe polish, black eyebrow pencil or black crayon.*
294. *Teakwood: Rub very gently with 0000 steel wool. Rub in equal amounts of linseed oil and turpentine.*
295. *Light-finished furniture: Scratches can be hidden by using tan shoe polish. However, only on shiny finishes.*
296. *For all minor scratches: Cover each scratch with a generous amount of white petroleum jelly. Allow it to remain on for 24 hours. Rub into wood. Remove excess and polish as usual.*
297. *For larger scratches: Fill by rubbing with a wax stick (available in all colors at your hardware or paint store) or a crayon that matches the finish of the wood.*

Removing paper that is stuck to a wood surface
298. *Do not scrape with a knife. Pour any salad oil, a few drops at a time, on the paper. Let set for a while and rub with a soft cloth. Repeat the procedure until the paper is completely gone.*
299. *Old decals can be removed easily by painting them with several coats of white vinegar. Give the vinegar time to soak in, then gently scrape off.*

Three solutions to remove white water rings and spots
300. *Dampen a soft cloth with water and put a dab of toothpaste on it. For stubborn stains, add baking soda to the toothpaste.*
301. *Make a paste of butter or mayonnaise and cigarette ashes. Apply to spot and buff away.*
302. *Apply a paste of salad oil and salt. Let stand briefly. Wipe and polish.*

Marble table-top stains
303. *Sprinkle salt on a fresh-cut lemon. Rub very lightly over stain. Do not rub hard or you will ruin the polished surface. Wash off with soap and water.*
304. *Scour with a water and baking soda paste. Let stand for a few minutes before rinsing with warm water.*

Removing candle wax from wooden finishes
305. *Soften the wax with a hair dryer. Remove wax with paper toweling and wash down with a solution of vinegar and water.*

Plastic table tops
306. *You will find that a coat of Turtle Wax is a quick pick-up for dulled plastic table tops and counters.*
307. *Or, rub in toothpaste and buff.*

Glass table tops
308. *Rub in a little lemon juice. Dry with paper towels and shine with newspaper for a sparkling table.*
309. *Toothpaste will remove small scratches from glass.*

Chrome cleaning
310. *For sparkling clean chrome without streaks, use a cloth dampened in ammonia.*

Removing glue
311. *Cement glue can be removed by rubbing with cold cream, peanut butter or salad oil.*

Wicker
312. *Wicker needs moisture, so use a humidifier in the winter.*
313. *To prevent drying out, apply lemon oil occasionally.*
314. *Never let wicker freeze. This will cause cracking and splitting.*
315. *Wash with a solution of warm salt water to keep from turning yellow.*

Metal furniture
316. *To remove rust, a good scrubbing with turpentine should accomplish this job.*

Vinyl upholstery
317. *Never oil vinyl as this will make it hard. It is almost impossible to soften again. For proper cleaning, sprinkle baking soda or vinegar on a rough, damp cloth, then wash with a mild dishwashing soap.*

Leather upholstery
318. *Prevent leather from cracking by polishing regularly with a cream made of 1 part vinegar and 2 parts linseed oil. Clean with a damp cloth and saddle soap.*

Grease stains
319. *Absorb grease on furniture by pouring salt on the spill immediately.*

Soiled upholstery
320. *Rub soiled cotton upholstery fabric with an artgum eraser or squares (purchased at stationery store).*

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VI. LAUNDRY

Spot removal
321. *Two parts water and one part rubbing alcohol are the basic ingredients in any commercial spot remover.*

Clean machine
322. *Fill your washer with warm water and add a gallon of distilled vinegar. Run the machine through the entire cycle to unclog and clean soap scum from hoses.*

Too sudsy
323. *When your washer overflows with too many suds, sprinkle salt in the water - the suds will disappear.*

Final rinse
324. *Add a cup of white vinegar to the final rinse when washing clothes to make sure the alkalines in the soap are dissolved.*

Hand-washed sweaters
325. *Add a capful of hair cream rinse to the final rinse water when washing sweaters.*

Whiter fabric
326. *Linen or cotton can be whitened by boiling in a mixture of 1 part cream of tartar and 3 parts water.*

Whitest socks
327. *Boil socks in water to which a lemon slice has been added.*

Clean work clothes
328. *To your wash water, add ½ cup of household ammonia.*

Freshen feather pillows
329. *Put feather pillows in the dryer and tumble, then air outside.*

Lintless corduroy
330. *While corduroy is still damp, brush with clothes brush to remove all lint.*

Ironing tip
331. *When pressing pants, iron the top part on the wrong side. Iron the legs on the right side. This gives the pockets and waistband a smooth look.*

Creaseless garments
332. *Take an empty cardboard paper towel roll and cut through it lengthwise. Slip it over a wire hanger to prevent a crease from forming in the garment to be hung on the hanger.*

Remove creases from hems
333. *Sponge material with a white vinegar solution and press flat to remove creases in hems.*

Bedroom ironing
334. *A good place to iron is in the bedroom. Closets are nearby to hang clothes up immediately, and the bed makes a good surface on which to fold clothes and separate items into piles.*

Ironing board cover
335. *When washing your ironing board cover, attach it to the board while it is still damp. When it dries, the surface will be completely smooth.*
336. *Starch your ironing board cover. This helps the cover stay clean longer.*

Lint remover
337. *Add a yard of nylon netting to your dryer with the wet clothes - it will catch most of the lint.*

Washer advice
338. *Button all buttons on clothing and turn inside out before putting into the washer. Fewer buttons will fall off and garments will fade less if turned inside out.*

Soiled collars
339. *Use a small paintbrush and brush hair shampoo into soiled shirt collars before laundering. Shampoo is made to dissolve body oils.*

Faster ironing
340. *Place a strip of heavy-duty aluminum foil over the entire length of the ironing board and cover with pad. As you iron, heat will reflect through to the underside of the garment.*

Ironing embroidery
341. *Lay the embroidery piece upside-down on a Turkish towel before ironing. All the little spaces between the embroidery will be smooth when you are finished.*

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VII. BATHROOM

Bathroom tile
342. *Rub ordinary car wax into your ceramic bathroom tiling to clean and refinish. Let it stand 10 minutes and buff or polish.*
343. *Use a typewriter eraser to clean spaces between bathroom tiles.*

Metal shower head
344. *To clean mineral deposits from a clogged shower head, boil it with half a cup of white vinegar.*

Plastic shower head
345. *Soak a plastic shower head in a hot vinegar and water mixture to unclog it.*

Shower curtains
346. *Before hanging shower curtains, soak them in a salt water solution to prevent mildew.*
347. *To remove mildew on shower curtains, wash them in hot soapy water, rub with lemon juice, and let them dry in the sun.*

Bathroom fixtures
348. *Dip a cloth in kerosene or rubbing alcohol to remove scum from your bathroom fixtures.*

Removing film and scum
349. *Use a piece of very fine steel wool to remove film from the shower stall.*

Porcelain cleaners
350. *Lighter fluid will remove most dark, stubborn stains from sink and bathtub.*

Yellowed bathtub
351. *Restore whiteness to a yellowed bathtub by rubbing with a salt and turpentine solution.*

Shower mat tip
352. *Dip a stiff brush in a kerosene and warm water solution to clean the bath mat.*

Rust stains
353. *Spread a paste of hydrogen peroxide and cream of tartar over the area, and add a few drops of ammonia. Let it stand for 2 or 3 hours.*

Rusty tile
354. *Rust stains on tile can be removed with kerosene.*

Cleaning shower doors
355. *Rub glass shower doors with a white vinegar-dampened sponge to remove soap residue.*

Steam-free mirror
356. *If your medicine cabinet has two sliding mirrors, slide one side open before taking a bath or shower. After the bath, you'll have one clean mirror instead of two that are steamed and foggy.*

Steamy bathrooms
357. *If you run about an inch of cold water before adding hot water to your bath, there will be absolutely no steam in your bathroom.*

Medicine cabinet
358. *It's a good idea to go through your medicine cabinet several times a year and throw away medicines that are old or outdated. They could be dangerous.*

Easy bathroom cleaning
359. *Clean your bathroom after a steamy bath or shower. The walls, fixtures, etc., will be much easier to clean because the steam will have loosened the dirt.*

Sink cleaners
360. *Light stains can often be removed by simply rubbing with a cut lemon.*
361. *For dark stains, and especially rust, rub with a paste of borax and lemon juice.*

Dripping faucet
362. *If the drip occurs during the night and you can't sleep, simply wrap a cloth around the opening of the faucet.*

Sweet-smelling bathroom
363. *Place a fabric softener sheet in the wastepaper basket. Or, add a touch of fragrance by dabbing your favorite perfume on a light bulb. When the light is on, the heat releases the aroma.*

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VIII. HANDYPERSON

Leaky vase
364. *Fix a leaky vase by coating the inside with paraffin and letting it harden.*

Plywood cutting
365. *Put a strip of masking tape at the point of plywood where you plan to begin sawing to keep it from splitting.*

Locating wall studs
366. *Move a pocket compass along the wall. When the needle moves, usually the stud will be located at that point. Studs are usually located 16" apart.*

Fraying rope
367. *Shellac the ends of the rope to prevent fraying.*
368. *Heat the cut end of nylon cord over a match flame to bond the end together.*

Loosening rusty bolts
369. *Apply a cloth soaked in any carbonated soda to loosen rusted bolts.*

Sandpaper hint
370. *By dampening the backing on sandpaper, it will last longer and resist cracking.*

Tight screws
371. *Loosen a screw by putting a couple of drops of peroxide on it and letting it soak in.*

Screwdriver tip
372. *Keep a screwdriver tip from slipping by putting chalk on the blade.*

Loosening joints
373. *Loosen old glue by applying vinegar from an oil can to the joint.*

Rule to remember
374. *Left is loose and right is tight.*

Sticking drawers
375. *Rub the runners of drawers with a candle or a bar of soap so they will slide easily.*

Stubborn locks
376. *Dip key into machine oil or graphite to loosen up a lock.*

Loose drawer knobs
377. *Before inserting a screw into the knob, coat with fingernail polish to hold it tightly.*

Slamming doors
378. *Reduce the noise level in your home by putting self-sticking protective pads on the inside edges of cabinet doors, cupboards, etc.*

Icy sidewalk tip
379. *Sprinkle sand through a strainer on an icy sidewalk to distribute evenly.*

Garbage can tip
380. *Garbage cans will last longer if they are painted. Use primer on galvanized metal, then paint with matching house paint.*

Towel rack tip
381. *Replace the bottom screws of towel racks with cup hooks. Small towels and washcloths may be hung from them.*

Screen repair
382. *Use clear cement glue to repair a small hole in wire screening.*

Hairdryer hint
383. *Thaw a frozen pipe with a portable hairdryer.*

Finding a gas leak
384. *Lather the pipes with soapy water. The escaping gas will cause the soapy water to bubble, revealing the damaged areas. You can make a temporary plug by moistening a cake of soap and pressing it over the spot. When the soap hardens, it will effectively close the leak until the gasman comes.*

Hanging pictures
385. *Before you drive nails into the wall, mark the spot with an X of cellophane tape. This trick will keep the plaster from cracking when you start hammering.*
386. *When the landlady says, "no nails in the wall", hang pictures with sewing machine needles. They will hold up to 30 pounds.*

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IX. BEAUTY

Natural facial
387. *A good and inexpensive facial to try: mash half an avocado, spread thickly on face, and remove with warm water 20 minutes later.*

Cuticle treatment
388. *Apply a mixture of equal parts of castor oil and white iodine to your cuticles every night.*

Sunburn relief
389. *A wonderful relief for sunburn pain is the application of mint-flavored milk of magnesia to the skin.*
390. *Dab on some apple cider vinegar. The pinkness and pain will disappear.*
391. *For a super bad burn, put on a paste of water and baking soda.*

Hair shiner
392. *These hair rinses will remove soap film and shine hair: For blondes, rinse water containing a few tablespoons of lemon juice. For brunettes and redheads, a few tablespoons of apple cider vinegar in the rinse water.*

Broken lipstick
393. *Hold a match under the broken ends until they melt enough to adhere to each other. Cool in the refrigerator.*

Nail polish
394. *Don't throw away that gummy nail polish. Place the bottle in boiling water to bring it back to its original consistency.*
395. *Instead of storing the nail polish bottle right-side-up, put it on its side. Stir it up with the brush when you need some.*
396. *Before you put on polish, put vinegar on your nails. It will clean them completely and help nail polish stick longer.*

Deodorant
397. *To make your own pump-spray deodorant, just add 4 tablespoons of alum to 1 quart of water. Mix it up and put into a spray bottle. If you want a scent, add your favorite cologne.*

Your own manicure
398. *Soak your hands in warm water with lemon juice added. Take them out after*

about 8 minutes. Rub some lemon peel over the nails while you gently push back the cuticle. Then buff with a soft cloth.

Baking soda for teeth
399. *Baking soda instead of toothpaste does as good a job. It also works on dentures.*

Cleaning combs and brushes
400. *A solution of baking soda and hot water cleans hair brushes and combs.*

Hair conditioner
401. *Mayonnaise gives dry hair a good conditioning. Apply ½ cup mayonnaise to dry, unwashed hair. Cover with plastic bag and wait for 15 minutes. Rinse a few times before shampooing thoroughly.*

Homemade dry shampoo
402. *Mix together 1 tablespoon salt and ½ cup cornmeal for your own homemade dry shampoo. Transfer to a larger-holed shaker, sprinkle it on oily hair lightly and brush out dirt and grime.*
403. *Baby powder or cornstarch can also be used as dry shampoos.*

Tired eyes
404. *Place fresh cold cucumber slices on your eyelids to rid them of redness and puffiness.*

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X. SEWING

Threading needles
405. *Apply some hair spray to your finger and to the end of the thread, stiffening it enough to be easily threaded.*

Sharp machine needles
406. *Sharpen sewing machine needles by stitching through sandpaper.*

Buttons
407. *Coat the center of buttons with clear nail polish and they'll stay on longer.*
408. *On a four-hole button, sew through two holes at a time, knotting the thread and tying off for each set of holes.*
409. *Use dental floss or elastic thread to sew buttons on children's clothing. The buttons will take a lot of wear before falling off.*

Dropped needles and pins
410. *Instead of groping around your floor for fallen needles and pins, keep a magnet in your sewing kit. Simply sweep it across your rug to pick up those strays.*

Sewing machine oil
411. *Stitch through a blotter after oiling your sewing machine to prevent extra oil from damaging your garments.*

Patterns
412. *Instead of trying to fit used patterns back into their envelopes, store them in plastic bags.*
413. *Keep patterns from tearing and wrinkle-free by spraying with spray starch.*

Recycled elastic
414. *Remove elastic waistband from used pantyhose for use in other sewing projects.*

Heavy seams
415. *Rub seams with a bar of soap to allow a sewing machine needle to easily pass through.*

Sewing on nylon
416. *When repairing seams on nylon jackets or lingerie, make the job a lot simpler by placing a piece of paper underneath the section you are going to sew. Stitch through the fabric and paper. When finished, tear the paper off.*

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